



DOUCE NATURE

Douce Nature, Merlot, Vin de France, Rouge, 2024

Vin de France, VSIG, France



PRESENTATION

Douce Nature is a range of organic wines labeled as Vin de France, crafted as single varietals to faithfully express the character of each grape. Every cuvée pays tribute to biodiversity, the balance of the terroirs, and the living ecosystems that surround them. These wines are made with the utmost respect for our vineyards and our "sweet Mother Nature."

TERROIR

This Merlot is grown in France on deep soils of alluvial rolled pebbles. The climate is warm and Mediterranean, with marine influences that bring cool, humid nights. These ideal conditions for the vine provide sufficient water and prevent any water stress. This wine is organically grown (pesticides and chemical products are strictly forbidden in the vineyards) and is certified by ECOCERT.

WINEMAKING

The grapes are destemmed and then placed in tanks for maceration and alcoholic fermentation. This stage takes around 15 days, with pump-overs carried out twice a day to extract the full potential of the grapes.

VARIETAL

Merlot

TASTING

With a beautiful deep red color, this wine is bright and clear. On the palate, this Merlot is complex and rich, with intense aromas of crushed dark fruits (blackberry, blackcurrant) and smoky, spicy notes. Long on the finish, velvety, and perfectly balanced.

FOOD PAIRINGS

Serve at 18°C with cheese, grilled vegetables, vegetarian lasagna, or pizza.

