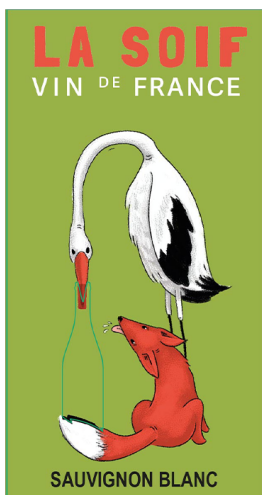


# LA SOIF

## La Soif, Sauvignon Blanc, Vin de France, Blanc, 2025

Vin de France, VSIG, France



### PRESENTATION

In our "LA SOIF" range, the allegory comes to the table, inspired by the wise Jean de La Fontaine's fable, "The Fox and the Stork." Here, the stork, with its beak deep in a crystal vase, enjoys the pleasure of an exquisite wine, while the fox, with its too-short snout, gazes longingly at the precious nectar, unable to taste it. But fear not, whether you are a fox or a stork, for in this bottle lies a wine that suits all, regardless of the length of your beak or snout. "LA SOIF" quenches, with elegance, the desires of both refined and modest palates.

### TERROIR

This Sauvignon Blanc is grown on limestone soils that bring acidity and freshness to the wine.

### WINEMAKING

The harvest takes place early in the morning, followed by a short skin maceration of 8 hours before pressing. Alcoholic fermentation takes place at low temperature in stainless steel tanks, without malolactic fermentation. The wine is then aged for a few months on fine lees, under a carbonic atmosphere, before early bottling.

### VARIETAL

Sauvignon blanc 100%

### TASTING

Our Sauvignon Blanc displays a pretty pale yellow color and offers rich and intense aromas of gooseberry, passion fruit, green tomato, citrus, and wild strawberry, accompanied by floral notes of honeysuckle. On the palate, it stands out for its freshness, good acidity, and a finish that is both round and generous.

### FOOD PAIRINGS

Serve very chilled (8°C) with seafood, fish, and summer cuisine.

