



DOUCE NATURE

Douce Nature, Chardonnay, Blanc, 2023, Vis

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 Chardonnay is grown in France on deep soils influenced by a Mediterranean climate. This wine is organically grown (pesticides and chemical products are strictly forbidden in the vineyards) and is certified by ECOCERT.

WINEMAKING

The winemaking is traditional, the alcoholic fermentation is conducted at low temperature in order to extract a maximum of aromas. No malolactic fermentation in order to keep freshness.

VARIETAL

Chardonnay

TASTING

Pretty pale yellow colour slightly gold. Nice brightness. Very fruity (apricot, pear) with touches of white flowers and grilled hazelnuts. The mouth is fresh, very well-balanced and round on the palate

FOOD PAIRINGS

Serve chilled at 10-12°C as an aperitif, or with seafood, a pasta dish with pesto or lemon, or fresh cheeses.

