



## VIN DE FRANCE Blanc

### Je t'aime mais j'ai soif 2016



The idea of this cuvée is born from an observation. We love all sorts of wine and we love their producers!!

So, when they are oppressed by some merchants, unscrupulous of the medium term future of a terroir or a familial domain, we are shouting: Stop! And we take out our corkscrews!!

With our means of action, we are trying to represent an alternative way that acknowledges the work of men and the quality of wines. When the brave producers choose to make good and natural wines, they must not be left with no option but to abandon their juice to the mercy of cheap wine networks, to the point of selling at loss.

Such reasoning brought us to create this cuvée "Je t'aime mais j'ai soif".

Vincent Caillé's talent did the rest. Convinced by the organic way of producing wines and devoted to fine food and drink, Vincent leads his wines into flourishing.

The cuvée is fresh, lively and endearing. Its golden colour swirls. Its delicate fruit is delightful. The gentle breeze of its taste assures us a happy moment of intertwined friendships. Lovingly white, lovingly good!!

**Production :** 30 000 bottles

**Vinification :** Thermo-regulated fermentation (around 20°) after a light overnight racking of the must.

**Serving tips :** To be served cold, around 9°.

**Tasting:** Fresh and nervous, it also reveals complex aromas.

**Tasting :** Nice yellow-green colour. Young wine, fruitiness, developing citrus fruit flavour.

**Wine pairing :** The vin blanc « Je t'aime mais j'ai soif » will match generously with seafood and fishes. It is of course an a great aperitif asset.

**Production :** The Vin de France « Je t'aime mais j'ai soif » 2016 is certified AB (organic agriculture).