



Je t'aime mais j'ai soif Vin de France blanc



Grape varieties: Melon B., Sauvignon, Sémillon

Harvests: 3rd week of September

Vinification & Aging: settling of the juice for 18 hours, indigenous yeasts, fermentation and aging in underground cement tanks

Analysis: 12% vol., 0.8 gr/L of residual sugars

Production: certified in organic agriculture

Tasting: beautiful yellow-green color, young and fruity wine which develops aromas of citrus fruit

Pairings: for the aperitif, for the first course with crudités

Service: fresh, but not too cold, around 8-9°C

Aging potential: from 2 to 3 years

“Je t'aime mais j'ai soif” under the appellation Vin de France and “dressed up” by the artist Mika from Nantes, is available in bottle, magnum and 5-liter bag-in-box.

The cuvee is fresh, living and sweet. It has a beautiful golden color. Its fruitiness is delicate. Our taste buds are satisfied with this tender moment of happiness and conviviality.