



SO NAT

FREE SULFITES



GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINE MAKING

Sound destemmed harvest, then goes through a sorting table.

Quick start in fermentation, 15 days maceration.

No added sulfites.

Bottled at the beginning of spring.

TASTING

Served between 13°C/15°C (55°F/59°F)

FOOD AND WINE PAIRINGS

You will enjoy it as an aperitif.

SoNat is easy to drink by it's roundness and lightness. It will be appreciated with grilled meat.



SCEA DOMAINE DE BOIS MOZÉ
LE BOIS MOZÉ - COUTURES - 49320 BRISSAC LOIRE AUBANCE
+ 33 (0) 2 41 57 91 28 - ACCUEIL@BOIS-MOZE.FR

