



SO NAT

FREE SULFITES



GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINE MAKING

Healthy harvest, destemmed and sorted.

Quick start to fermentation. Maceration for 15 days with daily pumping over until the end of alcoholic fermentation.

No sulphites added.

Bottled in early spring.

TASTING

Serve between 13°C/15°C

FOOD AND WINE PAIRINGS

Notes of red berries supported by peppery notes.

So Nat is an easy-drinking, fruity wine that will enhance your summer moments.

Great as an aperitif, this round, light wine will also go very well with grilled meats.



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