



# DIVIN

NO/LOW

THE PIONEER OF LOIRE NON-ALCOHOLIC WINES

Back in 2018, in the heart of the Villebois' Vignobles, our alcohol-free wines venture has begun! This beautiful and bold exploration was driven by a forward-thinking approach, centred around our favourite Loire grape, Sauvignon Blanc! Strong of a successful first experience in the world of Wine Seltzers, DIVIN continues its innovative path with the launch of dealcoholised wines. An other ambitious project for DIVIN who required both technicality and creativity. Our Blend of Traditional winemaking techniques with modern dealcoholisation methods makes our wine proudly stand out !

SANS ALCOOL - ALCOHOL FREE

## SAUVIGNON BLANC

*Vigneron* collection 

Introducing the '*Vigneron*' Sauvignon Blanc cuvée at 0.5% alcohol, a gastronomic creation crafted from our finest Touraine vineyard plots. Its unique production process is based on an avant-garde technique of reintegrating the aromas at the end of the dealcoholisation process, giving this wine a distinctive personality, an exquisite tribute to the art of haute gastronomy and a reminder that this wine is also a great wine from the Loire Valley.

### Vineyard

Produced in the Loire Valley, this Sauvignon Blanc comes from our parcels of old vines. It is the result of blending a part matured in stainless steel vats to preserve freshness and fruit with another part matured in barrels for 10 months. This complexity allows us to create an exceptional base wine for the delicate process of dealcoholisation.

### Winemaking

DIVIN *Vigneron* is produced using a special dealcoholisation process. The vacuum distillation method is also used, coupled with an innovative and unique process for reintegrating the aromas at the end of the dealcoholisation process.

This process allows us to express all the uniqueness of Sauvignon Blanc through a more complex vinification, as well as the elegant toasty and vanilla notes resulting from the blend.

Clearly, this is a wine that's geared towards the finest gastronomy, and will enhance your finest dinners in a spirit of purity!



### Tasting notes

Divin *Vigneron* Sauvignon Blanc offers harmonious tasting with distinct aromas of white fruit, pear, blackcurrant, cherry blossom, wild nettle, vanilla, fresh wood and coffee nuances. On the palate, this dry white wine is elegant and fresh, with woody aromas harmonising to create a fine fullness. A delicate experience that subtly combines the freshness of the fruit with the complexity of the woody notes.

### Pairing

Divin Vigneron Sauvignon Blanc, with its rich aromatic palette, goes perfectly with fresh, light dishes. **A suggestion for a meal would be :**

**\*\*Starter\*\***

Warm goat's cheese salad with white fruit and walnuts, topped with a light citrus vinaigrette.

**\*\*Main course\*\***

Fillet of white fish, such as sea bass or sole, grilled or baked, served with a pear and blackcurrant sauce. Accompanied by a pan of seasonal vegetables.

**\*\*Dessert\*\***

Vanilla panna cotta with a lightly sweetened red fruit compote.

This combination brings out the aromatic nuances of the wine, while the freshness and elegance of the Sauvignon Blanc complements the subtle flavours of each dish.



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