



DIVIN

NO/LOW

THE PIONEER OF LOIRE NON-ALCOHOLIC WINES

Back in 2018, at the heart of the Villebois vineyards, began our alcohol-free wine journey ! This beautiful and bold adventure has since been driven by a forward-thinking approach, centred around our favourite Loire grape variety, the Sauvignon Blanc ! Built on several years of research and development, and a successful first experience in the world of Wine Seltzers, DIVIN continued its innovative path with the launch of dealcoholised wines. Another ambitious project for DIVIN, who required both technical knowledge and creativity. This combination of traditional winemaking techniques and modern dealcoholisation methods gives our wine its unique and proudly distinctive character!

SANS ALCOOL - ALCOHOL FREE

CHARDONNAY

Vigneron collection 

The *Vigneron* range, comprising Sauvignon Blanc, Pinot Noir, Chardonnay, and Sparkling Chenin Blanc—was born from a meticulous selection of plots and offers a unique opportunity for the finest gastronomic tables. Its creation marries traditional expertise with forward-thinking curiosity, elevating non-alcoholic wine to new heights. Our unique alcohol-free creations offer incomparable pleasure to your guests and consumers alike, adding a touch of sophistication

Vineyard

Our vineyards are located in the Touraine AOP in the Loire Valley, a region of exceptional terroirs. Bordering the Loire River and situated near the iconic Châteaux of Chenonceau and Chambord, our Chardonnay plots are meticulously tended with respect for the environment. This synergy of terroir and viticultural expertise allows us to create a unique base wine, perfectly suited to the delicate dealcoholization process.

Elaboration

DIVIN *Vigneron* is the result of a distinctive dealcoholization process combining precision and innovation. A hybrid membrane filtration and vacuum distillation process is employed, followed by a carefully controlled aroma reintegration stage. This technique allows the full expression of the Chardonnay to emerge through a sophisticated winemaking approach, preserving its delicate fruitiness along with the toasted and vanilla notes developed during blending. The result is an unmistakably refined wine, crafted for the finest tables and designed to elevate your most memorable dining experiences in a spirit of pure elegance.

Tasting notes

DIVIN *Vigneron* Chardonnay seduces with a delicate nose of cherry blossom, peach, and citrus, subtly complemented by hints of vanilla and fresh oak. On the palate, it reveals flavors of pear and lychee, supported by lemony accents of bergamot, leading to a round and harmonious texture. The slightly woody finish adds depth and persistence, resulting in a balanced wine that combines freshness, indulgence, and elegance.

Gastronomic pairing recommendations

Thanks to its cherry blossom nose and its luscious palate with notes of lychee, Divin Vigneron Chardonnay elegantly complements refined dishes that blend iodine freshness and woody roundness.

Here's a suggested menu:

****Starter****

Scallop carpaccio with lime zest and pink peppercorns.

****Main Course****

Pearlescent cod fillet, vanilla white butter emulsion and parsnip mousseline.

****Dessert****

Cardamom poached pears, lychee sorbet and crunchy almond tuile.

This combination brings out the aromatic richness of the wine, while the roundness and elegance of the Chardonnay complement the depth and subtle flavours of each dish.



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