PIERRE ZERO

BEVERAGE MADE FROM DEALCOHOLISED WHITE WINE







GRAPE VARIETIES

100% Chardonnay

TERROIR

- **ORIGIN** *Blend of South of France grapes.*
- **SOIL** *Great diversity.*
- CLIMATE Oceanic.

TECHNICAL CHARACTERISTICS

ALC.

0% vol.

STORAGE TEMPERATURE

Less than 10° Celsius

SERVING TEMPERATURE

8 to 10° Celsius

STORAGE

5 years

• TASTING NOTES

Bright gold yellow color. On the nose, peach and white flowers aromas. On the palate, apricot, vanilla, honey notes, with richness blance and nice sweetness.

MAKING PROCESS

Traditional vinification with one part of the wine aged in oak barrels. Alcohol extraction and flavor and aromas pressrvation. Pierre Zéro sweet Grande Réserve is considered as a Sauternes without alcohol, as a prestigious late harvest. It is seen as such for its golden color, freshness and sweetness.

RESIDUAL SUGAR CONTENT

181,20 g/l

