

PIERRE ZÉRO

SPARKLING BEVERAGE MADE FROM DEALCOHOLISED ROSE WINE



GRAPE VARIETIES

60% Chardonnay ,30% Merlot

TERROIR

• ORIGIN

Blend of diverse wines from South of France

• SOIL

Great diversity

• CLIMATE

Mediterranean

TECHNICAL CHARACTERISTIC

• TASTING NOTES

Pale yellow color with shine and glint. Delicate foam with aromas of tropical fruits, peaches, lychee and flowers. Fruit forward on the palate balanced by a clean freshness.

• MAKING PROCESS

Grapes are harvested at night to take advantage of the lower temperatures, when sugar levels are most stable. Traditional winemaking and production methods are then performed before the alcohol is gently removed, maintaining the wonderful body and freshness of a premium French wine. The effervescent is then produced and the wine is bottled in a unique package that reflects the finesse of its bubbles.

ALC.
0% vol.

STORAGE TEMPERATURE

Less than 10° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

5 years

RESIDUAL SUGAR CONTENT

45,19 g/l



DOMAINES
PIERRE CHAVIN