

# PIERRE

## ZÉRO

BEVERAGE MADE FROM DE-ALCOHOLISED CHARDONNAY



### GRAPE VARIETIES

100% Chardonnay

### TERROIR

#### • ORIGIN

*Blend of diverse wines from South of France.*

#### • SOIL

*Great diversity.*

#### • CLIMATE

*Mediterranean.*

### TECHNICAL CHARACTERISTIC

#### • TASTING NOTES

*Golden yellow in color, brilliant with just a hint of sparkle. Fruit forward palate balanced with a delicate 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.*

ALC.  
0% vol.

#### STORAGE TEMPERATURE

*Below 10° Celsius*

#### SERVING TEMPERATURE

*8° to 10° Celsius*

#### STORAGE

*5 years*

#### RESIDUAL SUGAR CONTENT

*45 g/l*



DOMAINES  
PIERRE CHAVIN