

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

Oceanic.

TECHNICAL CHARACTERISTIC

- TASTING NOTES

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

- MAKING PROCESS

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

ALC.

0% vol.

STORAGE TEMPERATURE

Below 10° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

5 years

RESIDUAL SUGAR CONTENT

181 g/l



DOMAINES
PIERRE CHAVIN