



Alcohol-Removed Wines

Beyond labels

BRUNOLAFON
wine selection

Alcohol-Removed Cabernet Sauvignon, Rouge

Dealcoholized French wine,

This wine is made in collaboration with a family estate for 4 generations located at the gates of Béziers, facing the Mediterranean Sea. For more than 30 years, François Pugibet and son Vincent have been recognized for the quality of their wines and their innovations (notably in the process of making low and/or alcohol-free wines). Today, Vincent is focusing on the development of new resistant grape varieties that allow for pesticide-free viticulture.

PRESENTATION

Want something a little lighter to drink over the summer without compromising on taste and without going completely 'dry'? Partly in defiance to the recent norms and partly out of respect for the old ways, Vincent & François seek to return to the origins of winemaking and to offer more approachable and balanced wines that are low in or without alcohol.

TERROIR

The fruit for this wine was carefully selected from early ripening Cabernet Sauvignon vineyard sites that express ripe flavors at lower sugar levels.

WINEMAKING

Traditional winemaking methods, temperature-controlled fermentation. Long soaking on the skins and aging in concrete vessels before the base wine it is moved on to a state-of-the-art dealcoholization process. Using proprietary technology, the winery delicately removes the alcohol molecules from the base wine and bottles it soon after. When they're done, all that's left is the beautiful collection of flavors and aromas from their Cabernet, just without the alcohol.

VARIETAL

Cabernet sauvignon 100%

GM: No.

Contains sulphites.

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Black plum and marzipan aromas make for an intriguing nose. It's generous, with a velvety texture, gentle tannins and refreshing acidity. Flavors of tart blackberries, cassis, licorice and brambles abound. Each sip reveals fruit-forward dark black fruits graced with touches of rosemary, violets and thyme, culminating in a delightfully juicy finish.

FOOD PAIRINGS

This finished wine product is a fresh, delicious beverage with the characteristic aromas and flavors of premium wine: pair this bold wine with a succulent steak topped with blue cheese.

