



Ø Sans Sulfites

AOP Bordeaux - 2025 - **RED**

PRESENTATION

About fifty hectares of VLDC are cultivated on organic farming on the Bordeaux appellation. Ø was early harvested in order to preserve the full potential of the grape.

THE WINE

VARIETALS: Cabernet franc, Cabernet sauvignon, Merlot
WINEMAKING / AGEING: The winemaking is traditional. It was made without any sulfur neither from adding nor from yeast. The level of sulfur is less than 10 mg/L which protects wine from oxydation. The bottling was made very quickly after vinification in order to maximally protect the wine. The synthetic cork is also an additional protection for this delicate wine, in order to limit air exchanges.

TASTING

The wine has a dark purple-red color, fresh and clear. It reveals a great nose of red berries. It is full-bodied, ample and round with low acidity on the palate. We can enjoy fruits hints that linger in the finish.

SERVING / FOOD PAIRINGS

SERVING: 17°C

FOOD PAIRINGS: Grilled and roasted red meat.



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