





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.

LOCATION

The fruit for this wine is carefully selected from early ripening and marine-influenced vineyard sites that express ripe flavors at lower sugar levels.

WINEMAKING

Night-time harvesting, pressing with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, light 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 citrus flavors leading to an enjoyably tart finish.

VARIFTAL

Chardonnay 100%

GM: No.

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This alcohol-removed Chardonnay is fruit-driven in style, exhibiting ripe peach with underlying citrus and fig characters. On the palate, these flavors are enhanced by gingery and grassy spices, and a bright acid backbone ending with a flinty mineral thread.

FOOD PAIRINGS

This finished wine product is a fresh, delicious beverage with the characteristic aromas and flavors of premium wine: try it with seafood dishes, roasted veal chops, creamy pastas, salads and mild



