

Le 6ème degré

Partiellement désalcoolisé **RED**

PRESENTATION

At the crossroads where tradition meets innovation, Le 6ème Degré invites you to rediscover wine in a new light. Crafted with passion and precision, these wines at 6% alcohol are a true ode to lightness and freshness. Each sip pays homage to sun-drenched vineyards, offering delicate aromas and unparalleled elegance. Perfect for convivial moments, let yourself be transported by this unique experience where every glass tells a story of pleasure.

THE WINE

VARIETALS: Merlot

WINEMAKING / AGEING: Produced in the IGP Atlantique region, focusing on a fruity, indulgent, and elegant profile. Partial dealcoholization through vacuum distillation. The profile is then enhanced with a slight addition of must to bring a touch of indulgence. No artificial aromas are used; we concentrate on the intrinsic organoleptic qualities of our IGP.

TASTING

Ruby red with violet reflections. Aromas of raspberries, red cherries, and a slight spicy note. Smooth and fruity palate, with soft tannins and a juicy finish.

SERVING / FOOD PAIRINGS

SERVING: 9°C

FOOD PAIRINGS: Cherry tomato and basil bruschetta, Margherita pizza with fresh mozzarella, Roasted pepper and goat cheese tart.



SALCOOLISE





