

Le 6ème degré

Partiellement désalcoolisé WHITE

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: Sauvignon blanc

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

Pale yellow with greenish reflections. Aromas of grapefruit, lime, and white flowers, with a hint of fresh grass.

Light and lively palate, with citrus flavors and a nice refreshing finish.

SERVING / FOOD PAIRINGS

SERVING: 9°C **FOOD PAIRINGS**: White fish tartare with lime and coriander, Warm goat cheese salad with apples and walnuts, Fresh oysters with a lemon vinaigrette.



BERTICOT





