



Vignobles du Languedoc

BRUNOLAFON
wine selection

Domaine La Colombette, Mademoiselle Sophie, Sparkling rosé - 0% Alcohol

Boisson gazeuse à base de vin sans alcool,

A family estate for 4 generations, La Colombette is 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. 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 alcohol free.

TERROIR

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

WINEMAKING

Once the base wine dealcoholized by reverse osmosis and ready to be made into sparkling, it is transferred into Charmat tanks the sensors on the tank measure the progress of pressure build up in the tank. Once the wine has reached its target pressure the wine is chilled down to stabilize it and left to settle prior to isobaric bottling.

VARIETAL

Grenache noir 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

This sparkling wine is especially created to be served chilled on ice in a tall glass. The wine is rich and aromatic enough and has the perfect residual sugar level to be enjoyed to the fullest when drinking on ice.

TASTING

Noughty alcohol-free Mademoiselle Sophie has been dealcoholised to retain the rich flavor of this delicate, very pale pink sparkling made in the Charmat Method (the same as Prosecco). Packed with strawberries and raspberries notes alongside zesty lemon and lime with a sweet twist thanks to a crisp acidity and a satisfyingly long finish. A great aperitif wine.

FOOD PAIRINGS

From frittata to fruit tarts, citrusy salads to spicy BBQ, this sparkler can better your brunch, offer a refreshing aperitif and claim its place at the table from breakfast to dessert.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

