

# PIERRE ZÉRO

GASIFIED BEVERAGE MADE FROM DE-ALCOHOLISED CHARDONNAY



## GRAPE VARIETIES

80% Chardonnay, 20% Merlot

## TERROIR

### • ORIGIN

*Grapes from Mediterranean Vineyards.*

### • SOIL

*Great diversity.*

### • CLIMATE

*Mediterranean.*

## TECHNICAL CHARACTERISTIC

### • TASTING NOTES

*Pale pink color with salmon tints. Fine, delicate and persistent bubble. Nose with Muscat-like aromas, floral and fruity of currants and raspberries. On the palate, this beautiful rosé is full of sweetness and freshness.*

### • MAKING PROCESS

*Grapes are harvested at night to take advantage of the lower temperatures, when sugar levels are most stable. Traditional winemaking and production methods are then performed before the alcohol is gently removed, maintaining the wonderful body and freshness of a premium French wine.*

*The effervescent is then produced and the wine is bottled in a unique package that reflects the finesse of its bubbles.*

**ALC.**

0% vol.

### STORAGE TEMPERATURE

*Below 10° Celsius*

### SERVING TEMPERATURE

*8° to 10° Celsius*

### STORAGE

*5 years*

### RESIDUAL SUGAR CONTENT

45 g/l



DOMAINES  
PIERRE CHAVIN