

BROCHET ZERO

new!

Brochet Zero is named for French researcher and acclaimed winemaker Frederic Brochet, founder of Ampelidae near Vienne in the Southern Loire. Brochet is a pioneer in the region, known for modernizing and elevating the wines of the area while remaining faithful to the natural expression of the traditional grape varieties. In the spirit of innovation, their exciting new zero alcohol wine is made to the same high standards as the rest.

Producer Website: ampelidae.com

Brochet Zero

In France, innovations in the field of wine are often frowned upon. And maybe that's why talking about such a non-alcoholic drink seems almost sacrilege to some. However, Gilles de la Bollardiere, technical director at the Ampelidae estate saw a demand and set out to create a zero alcohol wine worthy of the name of the winery's founder, Frederic Brochet. *Brochet*, incidentally is French for pike, hence the playful label design.

How it's made

A dealcoholized Sauvignon Blanc, but not dearomatized. It took 3 years of experimenting, but at last the formula has been perfected. The organic base wine was dealcoholized under vacuum at very low heat under pressure in the centrifuge. The distinctive aromas of Loire Valley Sauvignon Blanc are thus preserved, and thanks to a secret recipe that includes contact with the wine must, the body and structure of the wine is also intact.

Brochet Zero Sauvignon Blanc



AB +878063 **BC** coming soon!

Pack Size 6x750ml

Region Loire, France

Alcohol 0% by volume

Elegance and finesse are the characteristics of this wine, with typical Sauvignon Blanc notes of fresh citrus and white flowers. Fresh and wonderfully fruity on the palate with an exciting abundance of aromas of peach, lemon and grapefruit.

Organic, vegan and zero alcohol.

