



SAUVIGNON BLANC



Organic agriculture

- Preservation of biodiversity and soils
- Agroforestry practices



GRAPE VARIETY

100% Sauvignon Blanc

TERROIR

Soil
Clay-limestone
Climate
Mediterranean

ALC.
0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C-8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

2.8g/100ml



TASTING NOTE

Pale color with green highlights. Fresh and expressive nose, marked by aromas of citrus (lemon, grapefruit), exotic fruits, and vegetal notes. On the palate, the attack is lively and balanced, driven by bright freshness and natural acidity. The texture is light yet structured, leading to a clean, refreshing, and slightly saline finish. An elegant and precise profile, true to the varietal expression, offering a refined alcohol-free alternative.

VINIFICATION

This bottle is part of a comprehensive eco-design approach, featuring a lightweight 360g glass bottle and the integration of recycled cullet to minimize the carbon footprint associated with transport and production. This commitment continues throughout the production process with natural non-alcoholic fermentation (without dealcoholization), no additives, and 'For Life' CSR certification, ensuring full transparency regarding social responsibility.

LOCAL

ROSÉ



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GRAPE VARIETY

100% Syrah

TERROIR

Soil
Clay-limestone
Climate
Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C–8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml



NOTE DE DÉGUSTATION

Bright rosé color with vivid pink reflections. Expressive nose marked by fresh strawberry, raspberry, and a touch of soft spice typical of Syrah. The palate is generous and fresh, with a smooth texture and a lively, fruit-driven finish.

An expressive and vibrant rosé, ideal for aperitif occasions and Mediterranean cuisine.

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CABERNET SAUVIGNON



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GRAPE VARIETY

100% Cabernet Sauvignon

TERROIR

Soil
Clay-limestone
Climate
Mediterranean

ALC.
0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C–8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.3g/100ml

NOTE DE DÉGUSTATION

Deep color with purple reflections. Intense nose of blackcurrant, blackberry, and black cherry, layered with subtle peppery and spicy notes. The palate is structured yet supple, supported by fine tannins and natural freshness. The finish reveals dark fruit and soft spice notes. A refined expression of Cabernet Sauvignon, combining character and balance without alcohol.

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BLANC DE BLANCS



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LABEL BAS CARBONE



GRAPE VARIETY

100% Chardonnay

TERROIR

Soil
Clay-limestone

Climate
Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C-8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml



NOTE DE DÉGUSTATION

Fine and elegant bubbles with a pale golden color. Refined nose combining green apple, lemon, white flowers, and delicate brioche notes. The palate is fresh and vibrant, driven by delicate effervescence and crisp acidity. The finish is clean, mineral, and elegant. A sophisticated and celebratory 0% sparkling wine offering freshness and precision without compromise.

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LOCAL

FLORÉAL



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GRAPE VARIETY

100% Floréal

TERROIR

Soil
Clay-limestone
Climate
Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C–8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml



NOTE DE DÉGUSTATION

Bright appearance with crystalline reflections. Delicate and aromatic nose combining white flowers, white peach, fresh pear, and citrus zest. The palate is smooth and vibrant, supported by natural freshness and lively tension. The finish is pure, floral, and lightly mineral. A modern and approachable 0% white wine, combining aromatic finesse and balance.

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SOUVIGNIER GRIS



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GRAPE VARIETY

100% Souvignier Gris

TERROIR

Soil
Clay-limestone

Climate
Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C-8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml



NOTE DE DÉGUSTATION

Pale pink color with salmon highlights. Delicate nose revealing red berries, white peach, and rose petal aromas. The palate is fresh and balanced, with a light texture and a lively, thirst-quenching finish. An elegant and contemporary rosé, ideal for convivial moments and summer pairings.

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LOCAL

BOUQUET



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GRAPE VARIETY

100% Bouquet

TERROIR

Soil

Clay-limestone

Climate

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep refrigerated (2°C–8°C) and consume within 5 days.

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml



NOTE DE DÉGUSTATION

Light ruby color with garnet reflections. Generous nose dominated by fresh red berries (cherry, raspberry, redcurrant), complemented by subtle spicy notes. On the palate, the texture is smooth and silky, with very soft tannins and vibrant freshness. The finish is fruity, light, and harmonious. An easy-drinking 0% red focused on fruit purity and drinkability.

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