

RAISIN

SAUVIGNON BLANC

Sans alcool - Alcohol free

COLLECTION

The 'Classique' collection includes three variations of Sauvignon Blanc (a still wine, an effervescent, and an effervescent Blush rosé), as well as a Chenin Blanc, and a Rosé in a 0.0% alcohol range.

WINEMAKING

Creating an alcohol-free wine requires technical skill and experience. We chose the vacuum distillation method, which allows us to respect the quality and properties of the initial wine, by distilling at low temperature.

The first stage consists of extracting the highly volatile compounds (aromas) as well as a percentage of alcohol.

The wine then passes through a second column to evaporate the residual alcohol. We then blend the alcohol-free wine with the aromatic base to obtain that delicious 0.0%, while preserving the fresh, fruity profile of the Sauvignon Blanc!

Finally, CO₂ is added to obtain this refreshing, fruity sparkling wine.

VINEYARD

Produced in the Loire Valley, this Sauvignon Blanc is selected for its exceptional aromatic potential and its balance between sweetness and acidity, enabling us to produce a base wine that is ideal for the delicate exercise of dealcoholisation.

TASTING NOTES

With its yellow-green eye, our Sauvignon Blanc 0.0% seduces at first sight. The nose is aromatic, with notes of white fruit, citrus and white flowers. The palate is well-balanced, thanks to a very pleasant acidity.

PAIRING

Share it with your friends over dinner or during a convivial evening. DIVIN Sparkling Blanc 0.0% is perfect as an aperitif or at the end of a meal, served chilled! Treat yourself!

