

## PHÉNOMÈNE



### ALCOHOL-FREE WHITE WINE (0,5% alc. /vol.)

- Grape variety: 100% Melon de Bourgogne
- Traditional vinification: fermented in stainless steel tanks
- Aging: aged on lees for 6 months
- Dealcoholization: vacuum distillation at low temperature (25°C) with reincorporation of natural aromas from the original wine (no artificial flavoring)
- Structure: addition of rectified concentrated must (18g/L) to provide body and texture
- Nutritional profile (per 100ml): energy 12 Kcal / 50 KJ, carbohydrates 1.8g (of which sugars 1.8g)
- Cellaring potential: best consumed within 18 to 24 months to preserve citrus freshness
- Packaging: 75cl bottle with screw cap
- Distinction: yes

### Organoleptic profile

- Appearance: an elegant golden yellow robe
- Nose: typical of Melon de Bourgogne, revealing notes of citrus, white fruits (pear, peach), and subtle floral hints
- Palate: fresh and supple, marked by yellow fruit aromas and a beautiful crisp finish

### Pairings & Occasions

*An inclusive and gastronomic alternative without compromising on pleasure*

- Service temperature: between 8 and 12°C.
- Gastronomic pairings: its saline and fruity profile is ideal for seafood such as oysters and for grilled or sauced fish. It is also perfect for aperitifs or to accompany light meals.
- Mixology: the natural acidity of Melon de Bourgogne structures creations, acting as an ideal aromatic thread to carry the bitterness of bitters or the complexity of gastronomic infusions.

