

m^o moderato

— La Cuvée Originale —

Le Blanc



- Grape varietals : Sauvignon Blanc, Colombard
- Origin : Gascogne, France
- Alcohol : 0,0%
- Volume : 75cl
- Calories : 16 Kcal / 100 ml
- In CT 6, 100 CT per pallet

Tasting Notes

WINE COLOR

Light yellow with green hues

NOSE

Complex with exotic fruits, citrus (grapefruit, mandarin) and white flowers

FINISH

Smooth and delicious freshness with subtle, yet enduring notes of exotic fruits and citrus

To be served chilled between 6 and 8°C

Perfect with a dozen oysters or fish served with pan-fried vegetables!



m^o moderato

— *La Cuvée Originale* —



Le Rouge

- Grape varietals : Cabernet Sauvignon, Cabernet Franc
- Origin : Bordeaux, France
- Alcohol : 0,0%
- Volume : 75cl
- Calories : 17 Kcal / 100 ml
- In CT 6, 100 CT per pallet

Tasting Notes

WINE COLOR

Deep pomegranate red

NOSE

Slightly peppery with deep black fruit notes

FINISH

Prominent notes of black fruits with nice roundness, followed by slightly woody notes and soft tannins that make for a nice finish

To be served at room temperature or slightly chilled

Perfect with a herb-infused vegetable stir-fry, a warm goat cheese salad, or a well-seasoned beef carpaccio



m^o moderato

— La Cuvée Originale —



Le Rosé

- Grape varieties : Colombard, Cabernet Sauvignon
- Origin : Gascogne, France
- Alcohol : 0,0%
- Volume : 75cl
- Calories : 18 Kcal / 100 ml
- In CT 6, 100 CT per pallet

TASTING NOTES

WINE COLOR

Pale pink

NOSE

A hint of fresh spring fruits, with a nice balance

FINISH

Ripe redberries, with a refreshingly bitter and citrusy finish

To be served chilled between 6 and 8°C

Enjoy with a nice sweet & salty appetizer or with your favorite seasonal salad



m^o moderato

— La Cuvée Originale —



Le Pétillant

- Grape varietal : Colombard
- Origin : Gascogne
- Alcohol : 0,0%
- Volume : 75cl
- Calories : 15 Kcal / 100 ml
- In CT 6, 95 CT per pallet

Tasting Notes

WINE COLOR

Light fresh plums with slightly buttery notes

NOSE

Light fresh plums with slightly buttery notes

FINISH

Lightly candied fruit and soft almond notes, with crisp bubbles and beautiful roundness

To be served chilled between 6 and 8°C

Perfect for a friendly gathering before a meal or to accompany desserts like a tart or chocolate fondant

