

# DOMAINE DE LA GRENAUDIÈRE

Vignerons en Muscadet depuis 1723

## BULLES DE PHÉNOMÈNE



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

- Grape Variety: 100% Melon de Bourgogne
- Traditional Vinification: in stainless steel tanks
- Aging: aged on lees for 6 months
- Dealcoholization: vacuum distillation at low temperature (€25<sup>^</sup>{\circ}C) with reincorporation of natural aromas from the original wine (no artificial flavoring)
- Structure: addition of rectified concentrated must (€25g/L) to provide body and texture
- Nutritional Profile (per 100ml): énergie 16Kcal / 69KJ | carbohydrates 2.5g (of which sugars 2.5g)
- Effervescence: 2,5 bars for a fine carbonation and elegant bubbles
- Cellaring Potential: best enjoyed within 2 years to preserve citrus freshness
- Packaging: 75cl bottle

### Organoleptic profile

- Appearance: a brilliant golden yellow robe with crystal-clear reflections.
- Nose: fine and elegant. Typical of Melon de Bourgogne, featuring fresh citrus (lime), white-fleshed fruits (pear), and subtle floral notes.
- Palate: refreshing with a silky effervescence. The balance between yellow fruit notes and the structure provided by the lees aging offers a lingering richness without heaviness

### Pairings & Occasions

*An inclusive and festive alternative without compromising on gastronomic pleasure.*

- Service: best served between 6 and 8°C.
- Gastronomic Pairings: its freshness shines at the aperitif or when paired with fruit-based desserts.
- Mixology: provides an ideal base for sophisticated, creative, and flavorful mocktails. The natural acidity of Melon de Bourgogne structures your creations, acting as an ideal aromatic thread to carry the bitterness of bitters or the complexity of gastronomic infusions."