

— LA CUVÉE RÉVOLUTIONNAIRE —

Le Pinot Noir



- Grape varietal : Pinot Noir
- Origin : Languedoc (Limoux)
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 14 Kcal / 100 ml
- In CT 6, 105 CT per pallet

We have selected this Pinot Noir from clay-limestone terroirs in the south, slightly elevated, which give it both a subtle fruitiness and a mineral touch. After classic maceration, it was aged for several months in barrels, gaining structure and length.

TASTING NOTES

WINE COLOR

Deep ruby

NOSE

Notes of red fruit, with a hint of spice

FINISH

Typical notes of subtle red fruit, with a slight herbal touch, enhanced by a slightly spicy finish and smooth tannins that give good length

To be served at a temperature of 18°C, or slightly chilled.

Perfect with spicy grilled poultry, roasted seasonal vegetables or pressed cooked cheeses



— LA CUVÉE RÉVOLUTIONNAIRE —



Le Chardonnay

- Grape varietal : Chardonnay
- Origin : Gascogne, France
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 16 Kcal / 100 ml
- In CT 6, 105 CT per pallet

This rare and unique alcohol-free Chardonnay, aged four months in barrels, is the result of our extensive expertise with our oenologists and winemakers. It reveals a balanced structure with subtle notes.

TASTING NOTES

WINE COLOR

Pale yellow, slightly golden

NOSE

Subtle notes of fresh white fruit, enhanced by a lightly toasted, woody touch.

FINISH

Rich, complex aromas, supported by lightly woody, buttery notes

Serve chilled between 6 and 8°C

Perfect with mushroom cream chicken or cheese and spinach pie



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Le Colombard

- Grape varietal : Colombard
- Origin : Gascogne, France
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 16 Kcal / 100 ml
- In CT 6, 100 CT per pallet

TASTING NOTES

WINE COLOR

Pale and clear, with bright green hues

NOSE

Dominant exotic and white fruits notes (pear, peach...) with hints of citrus zest

FINISH

An intense & aromatic palate with enduring liveliness and a pleasant refreshing finish

To be served chilled between 6 and 8°C

Perfect with ceviche, a seasonal salad, and savory white meats

“IMPRESSIVE”

Marie Wodecki, Best Young Sommelier of France 2023



m^o moderato

— LA CUVÉE RÉVOLUTIONNAIRE —

Le Merlot - Tannat



- Grape varieties : Merlot, Tannat
- Origin : Gascogne, France
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 18 Kcal / 100 ml
- In CT 6, 100 CT per pallet

TASTING NOTES

WINE COLOR

Garnet with purple highlights

NOSE

Expressive with black fruits and spices notes, and a hint of vanilla

FINISH

Expressive fruity notes complemented by velvety tannins, with a beautiful smooth finish.

To be served at a temperature of 18°C, or slightly chilled. Perfect with beef carpaccio, vegetable lasagna, or a classic shepherd's pie.

“ONE OF THE BEST
ALCOHOL-FREE WINES”

**The
Guardian**



— LA CUVÉE RÉVOLUTIONNAIRE —



Le Rosé

- Grape varieties : Gros Manseng, Merlot
- Origin : Gascogne, France
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 15 Kcal / 100 ml
- In CT 6, 100 Ct per pallet

TASTING NOTES

WINE COLOR

Pale light pink

NOSE

Notes of fresh ripe red fruit with a hint of citrus

FINISH

Slightly tart, with aromas of ripe red fruit and a refreshing finish.

To be served chilled between 6 and 8°C

Perfect with fresh tapenade, savoury-sweet salads or seasonal tarts

AWARDED BEST ROSÉ OF THE YEAR 2025 BY THE INAC
(International Non-Alcoholic Competition)



— LA CUVÉE RÉVOLUTIONNAIRE —



Le Pétillant

- Grape varietal : Merlot (Blanc de Noir)
- Origin : Bordeaux, France
- Alcohol : <0,5%
- Volume : 75cl
- Calories : 15 Kcal / 100 ml
- In CT 6 , 80 CT per pallet

TASTING NOTES

WINE COLOR

Straw yellow with slightly golden notes

NOSE

Expressive notes of candied fruits bolstered by hints of sweet and soft almonds

FINISH

Beautiful fruitiness with a well balanced structure, enhanced by fine, palate-coating bubbles that give a pleasant length

To be served chilled between 6 and 8°C

Perfect for a sweet and savory appetizer or even with a delightful chocolate fondant

