



LA VIE EN ZÉRO

- Rosé



The vineyard of Bordeaux, crossed by the Garonne and Dordogne rivers, is located in the south-west of France on the Atlantic coast and enjoy a temperate oceanic climate. The richness, quality and diversity of these wines are based on the typicality of the terroirs, the men's and women experience and the art of blending. It is with these wines, produced locally in the heart of the Entre-Deux-Mers region, that our teams have created this alcohol free beverage.

PRESENTATION

With 'La Vie en Zéro', you can enjoy a festive and convivial moment during a meal with friends, a party or an afterwork with colleagues, but without the constraints of alcohol.

0% alcohol, 0 restrictions but 100% pleasure and sharing! Perfect for those chill-out moments!

WINEMAKING & AGEING

Vacuum distillation - evaporation: the wine is heated, the alcohol then becomes more volatile than water and evaporates to be recovered in liquid form in a condenser for reuse depending on its origin.

This evaporation is carried out in a vacuum to lower the boiling temperature of the alcohol to around 40°C (compared with 78°C at atmospheric pressure). In this way, the aromas of the dealcoholised product are preserved as much as possible.



FOOD PAIRINGS

Serve chilled between 8°C and 12°C. Enjoy with grilled meats, flambéed prawns, or vegetarian lasagna.



TASTING

On the nose and palate, notes of blackcurrant and raspberry can be found. A concentrate of indulgence that will perfectly accompany your aperitifs!











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