



LA VIE EN ZÉRO

De-alcoholised wine based beverage - White

LOCATION

The vineyards of Bordeaux, crossed by the Garonne and Dordogne rivers, are 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 experience of the people 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 de-alcoholised wine-based drink.

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!

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 with smoked salmon, tapas or apricot tart.



TASTING

Notes of boxwood and passion fruit on the nose and palate. A fresh aroma that makes it the ideal companion for your aperitifs!









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