

Bulles de Lisennes 0,0%

Sparkling made from dealcoholized wine

Tasting note

« This sparkling blanc is alcohol-free and stands out for its elegance. The aromas of white peach and tropical notes create a wonderful aromatic bouquet.

These fine bubbles are very pleasant and generous with beautiful freshness and a great balance »

Production information

Bulles de Lisennes 0,0% is produced using **vacuum distillation** method: to remove alcohol, the wine is heated to a temperature of 40 degrees for less than 2 minutes.

This technique is efficient as it uses 10 times **less water** than reverse osmosis.

Natural aromas of the wine are then reintegrated, and the structure of Bulles de Lisennes 0,0% stays loyal to the original wine.

No chemicals, no liquid nor solid effluents are used during this process.

Technical information

Varietals: 65% Merlot, 35% Sauvignon Blanc

Alcohol Content: 0.0%

Vine age: 25 years | **Soil Type:** Clay-limestone

Cellaring Potential: 2025 – 2027 Pair with: Apéritif, poissons, desserts Ideal serving temperature: 7-10°C Packaging: 75 cl in cartons of 6

