

Alternative 0%



Comes from the exceptional terroirs of St Chinian, nestled in the heart of the “garrigue”, produced according to sustainable commitments for preserved nature.

To obtain authentic wines, which tell a story, born from honest practices and without artifice.

Soils: Argilo-calcaires (Mourvèdre, Syrah, Carignan, Grenache), Grès (Syrah, Carignan, Mourvèdre) and Schistes (Grenache, Syrah, Mourvèdre).

Altitudes: de 150 m à 250 m

Grape varieties: Grenache: 48 %, Carignan: 19 %, Mourvèdre: 22 %, Syrah: 11 %.

Harvest: Manual, in crates, with sorting

Vinifications: The grapes produced using organic farming are destemmed, crushed and not sulfited during the harvest.

Maturing, before dealcoholized wine : Concrete vats, on the lees.

Energy: 10 Kcal / 100 ml

Vol. alc 0% : To eliminate the alcohol, the most qualitative choice was retained. This is vacuum evaporation which allows the alcohol to evaporate at a low temperature, respectful of the wine.

Tasting notes: This Alternative vintage offers a rich bouquet where red fruits (morello cherries, strawberries) appear first, then grilled and garrigue notes arrive. These aromas are supported by a velvety structure with a beautiful freshness that extends into a great length in the mouth.

To enjoy this bottle at its best, a temperature of 14 to 16 °C will be ideal. Once opened, the bottle should be kept cool and consumed quickly.

