

VIGNOBLE OLLIVIER-COTTENCEAU

ALCOHOL FREE WINE Phénomène

Located on the district of Maisdon-sur-Sèvre, Grenaudière Vineyard stretches on 28 hectares, inherited from several generations of vine-growers. Handed down from father to son since the 17th century, the winery was managed by Jean Luc and his brother Guy until 2022. Jean Luc's daughter, Mathilde and her business partner Stephane Cottenceau took over in 2022. They're both oenologist and have a back ground in winemaking since 15 years. Within a year they brought their footprint and launched three new product , including an Orange Wine, a Pet Nat and a dealcoholized wine.



100% Melon de Bourgogne



52°F



0-2 years



35-65 years
old



Sustainable



< 0,5 %
alc./vol

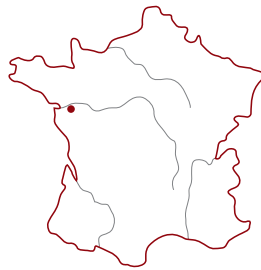
TERROIR

VINEYARD : 0,5 ha vines

LOCATION : The Domain stretches on sunny hills situated between Sèvre and Maine, those two rivers whose give the name of the appellation «Muscadet Sèvre et Maine».

SOIL : Siliceous sandy gravelly, granitic on Maine hill

EXPOSURE : South west



WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Pressing and meticulous settling during 12 to 24 hours

FERMENTATION : The alcoholic fermentation is made in three portions separated in stainless steel vats with AC controled temperature for about 17 days at 18 - 20°C

MATURATION : 6 months on the lees

DE ALCOHOLIZATION Alcohol removed by vacum distillation (30°C)

Wine Flavors reincorporation. Rectified must concentrate addition (15g/L) to give structure
No flavoring with synthetic aromas.



TASTING NOTES



Pale yellow color



Typical nose, evoking citrus fruits,
white fruits and white flowers



Supple and fresh on the palate
with a slight pearliness.

FOOD PAIRING

Veal Milanese

Monkfish Risotto

Four Cheese Pizza