

# FOLIE DE PIERRE

BEVERAGE MADE FROM DE-ALCOHOLISED WHITE SPARKLING WINE



## GRAPE VARIETIES

100% Chardonnay

## TERROIR

### • ORIGIN

Blended wine from France.

### • SOIL

Great diversity. Soils mainly with clay and limestone.

### • CLIMATE

Continental and Mediterranean.

## TECHNICAL CHARACTERISTICS

### • TASTING NOTES

Bright yellow color. Persisting and delicate foam. Full flavor, nice fruits and floral notes. Well balanced non alcoholic sparkling wine.

### • MAKING PROCESS

Grapes are harvested at night to take advantage of the lower temperatures, when sugar levels are most stable. Traditional winemaking and production methods are then performed before the alcohol is gently removed, maintaining the wonderful body and freshness of a premium French wine. The effervescent is then produced and the wine is bottled in a unique package that reflects the finesse of its bubbles. Pure 24 carats gold flakes added by hand at the end of the winemaking.

**ALC.**  
0,0% vol.

### STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius

### SERVING TEMPERATURE

8 to 10° Celsius

### STORAGE

5 years



DOMAINES  
PIERRE CHAVIN