

# ZERO

BY

## LES fumées blanches

ALCOHOL  
FREE

### DISCOVER THE ALCOHOL-FREE VERSION OF A BEST-SELLER!

The ZERO by Les Fumées Blanches offers all the pleasures of Fumées Blanches, with its intense fruitiness and lively, thirst-quenching mouthfeel... but without the alcohol.

#### TERROIR

Clay-limestone soils

#### AGE OF VINES

25 years old

#### FIRST VINTAGE

1994 for the classic Fumées Blanches  
& 2023 for the alcohol-free version

#### GRAPE VARIETIES

100% Sauvignon Blanc

#### DENSITY & YIELD

4 500 vines/ha

60 hl / ha

#### WINEMAKING

Mechanical harvesting (between 4 and 9 a.m.) after grape tasting. Skin maceration (8-12 hours). Pressing. Racking. Cold stabilization (8/10°C) for a few days - Reincorporation of filtered fine lees. Fermentation between 16-18°C.

#### AGEING

Aged on fine lees for several weeks.



Brilliant pale yellow color with green highlights.



Fresh and fruity, with aromas of exotic fruits (passionfruit) and citrus (grapefruit, pomelo).



Crisp and mouthwatering, with impressive length and a delicate saline finish.



To be enjoyed at any time of the day. Perfect as an aperitif or paired with salad, seafood, mussels, sole meunière, and white meats.

#### DEALCOHOLIZATION

Vacuum dealcoholization at 35°C to preserve aromatic freshness, until reaching 0% alcohol. Addition of natural citrus and exotic fruit aromas.



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