



DOMAINE DES
FÉRAUD

ZÉROSÉ 2025



VIN DE FRANCE BIO DÉALCOOLISÉ



Sparkles for every day: 0% alcohol, organic, no added flavourings or sugar. A unique sparkling rosé wine from Provence . Discover the diplomatic compromise between 'I want to enjoy myself tonight' and 'I have to get up at 6 o'clock tomorrow morning'.

| VARIETIES Mourvedre, Syrah, Rolle

| VINIFICATION Stainless steel

| ALCOHOL 0,5% Vol.

De-alcoholisation by evaporation/vacuum distillation
at 28° C

| BEST DRINKING Serve cold at < 9 °.

WINE & WINEMAKING

We hesitated for a long time before producing an alcohol-free wine. So we took the plunge, but we didn't lower our standards. Our Zérosé is therefore certified organic and produced without any added sugar, water or flavourings. To achieve this, we first vinified hand-picked grapes to obtain a wine with a natural residual sugar content of 15 g/l, before collaborating with an innovative young French start-up to



Our pairing suggestion: Cocktail canapés with duck foie gras

subsequently dealcoholise it using cutting-edge technology (gentle removal of alcohol by vacuum evaporation at 26-28°C; extraction and recycling of aromas). Our Zérosé is a sparkling drink for adults with its own unique characteristics, an honest form of technological progress.

TASTING NOTE: The colour is salmon pink, with lovely grey reflections and fine bubbles. The nose is fresh and elegant, with aromas of peach and raspberry and a slight mineral note. On the palate, there is a lovely balance. The fine bubbles add body and freshness, as well as a delicate yet very refreshing and lively finish, full of fruit and grape aromas.

FOOD PAIRING

As a sparkling alcohol-free alternative, Zérosé is not only suitable for Dry January. Served pure, on ice or as part of an alcohol-free cocktail (we recommend it with gin, tonic and freshly squeezed citrus juices), it is a delicious and safe alternative for all festive occasions. We also recommend to try our Zérosé with duck liver or game pâté, stews, bacon-wrapped dates, a risotto with gorgonzola and all kinds of almond cakes and fruit tartlets for dessert.