CAVE DE BEBLENHEIM

ZERO (DE-ALCOHOLIZED WINE)



Service	8°C to 12°C
Vinification	The wine is vacuum-sealed to evaporate the alcohol and aromas. The aromas are then distilled in a column. Finally, the aromas are reinjected into the dealcoholized wine.
Ancohol Volume	< 0.5°
Residual Sugar	48.00 g/L