

Diane by Jacques Lurton, Zéro, Non-alcoholic, Sparkling

Bordeaux, France



PRESENTATION

The Diane by Jacques Lurton range expands with a new cuvée: Diane Zero, created for those who wish to share festive moments without consuming alcohol. Crafted from Sauvignon Blanc grape juice grown in the vineyards of Château Bonnet, this sparkling alcohol-free beverage highlights the full aromatic expression of the variety and a beautiful freshness on the palate. Low in sugar and delicately effervescent, it perfectly embodies the spirit of Diane: elegance, lightness, and natural purity.

ALCOHOL FREE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

0 % vol.

TASTING

A delicate pale-yellow hue with bright reflections, this alcohol-free beverage captivates with its brilliance and clarity.

Expressive and appealing, the nose reveals the typical aromas of Sauvignon Blanc. Notes of exotic fruit (lychee, mango) blend harmoniously with hints of fresh citrus (nectarine), creating a bouquet that is both intense and refined.

On the palate, the attack is smooth and fresh. The overall impression is one of perfect harmony between roundness and liveliness. The fine effervescence brings volume and enhances the sensation of freshness. The clean, fruity finish prolongs the pleasure with an impression of lightness.

A sparkling drink full of character, where freshness meets indulgence.

FOOD PAIRINGS

Aperitif, lime-marinated shrimp skewers, quinoa salad with citrus and avocado, herb-roasted poultry with grilled vegetables, fresh cheeses (goat, ewe, young tomme), exotic fruit salad (mango, pineapple, kiwi, passion fruit), and rice pudding flavored with orange blossom.

SERVING

Serve between 6°C and 8°C.

USE BY

2 years (at room temperature)

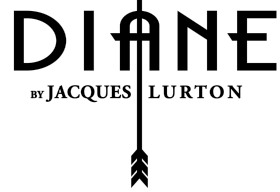
CONSUMPTION PERIOD AFTER OPENING

2 days in the refrigerator.



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

IN THE VINEYARD

Harvesting carried out 10 to 15 days before the date of harvest at optimum maturity for wine, in order to preserve a certain freshness.

THE CELLAR

WINEMAKING

Grape pressing: Cold mechanical pressing of the berries.

Production: In stainless steel vats.

Carbonation: By adding CO² at the time of bottling.

Pasteurisation: Hot (75°C). Use of a pasteurisation tunnel.



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