



OH OUI ! Non-alcoholic, Sparkling

Bordeaux, France

PRESENTATION

"OH OUI !" embodies the fundamental values of Château Bonnet: innovation, respect for the environment and high quality. The grapes used were carefully harvested from the Château Bonnet vineyard, guaranteeing their quality. "OH OUI!" is not a de-alcoholised wine. We use a natural and much less energy-consuming method to make it. It's an alcohol-free drink made from Sauvignon Blanc grapes. This new non-alcoholic drink is an invitation to enjoy a light, convivial moment.

TERROIR

Clay-limestone and clay-siliceous.

IN THE VINEYARD

The harvest takes place 10 to 15 days before the grapes reach optimum ripeness for the wine, in order to retain a certain freshness.

ELABORATION

Grape Pressing: Cold pressing of grapes.

Preparation: In stainless steel vats.

Gasification: By adding CO² at the time during bottling.

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

VARIETAL

Sauvignon blanc 100%

0,0 % VOL.

Sugar content: 5,5 g/100 ml

Calories: 22 kcal/100ml

Best before: 2 years (at ambient temperature)

Consumption period after opening: Refrigerate up to 2 days

Contains sulphites.

SERVING

Serve between 5°C and 8°C.

TASTING

Pale yellow in colour, this non-alcoholic drink reveals the typical aromas of Sauvignon Blanc. Floral notes and fresh fruit such as nectarine blend harmoniously with subtle hints of blackcurrant and blackcurrant leaf. The bubbles bring an invigorating freshness and a perfect balance between sweetness and acidity. This non-alcoholic drink is remarkably long in the mouth, with a pleasantly fresh finish. A real pleasure to drink, light and refreshing!

FOOD PAIRINGS

Aperitifs, oysters, tapenades, Mediterranean mezzés (hummus), seasonal mixed salads, baked, crusted or steamed fish with citrus fruit, dishes with coconut milk or lemongrass sauce, Vietnamese Bo Bun, Miso broth, Japanese dishes with raw fish, sashimi with ginger vinegar, lemon ricotta ravioli, Carbonara tagliatelle...



REVIEWS AND AWARDS



4 étoiles

"Le caractère du Sauvignon est également plus marqué, avec presque un soupçon de cassis blanc, de feuille de cassis et de Ribena, à côté des composants aromatiques que l'on connaît dans la version non gazeuse. J'aime la sensation en bouche, il y a plus de persistance en milieu de bouche que dans les autres vins dégustés. Ce que j'aime aussi, c'est qu'il y a presque un sens de la structure et du ciselage ici qui en fait le plus vineux des trois bouteilles de mousseux ouvertes pour cette dégustation."

Colin Hay, The Drinks Business, 15/11/2024

JANE ANSON
INSIDE BORDEAUX

90/100

Jane Anson, Jane Anson Inside Bordeaux, 14/11/2024

