OH OUI ! Non-alcoholic, Still

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.

ALCOHOL FREE

VARIETALS
Sauvignon blanc 100%

ALCOHOL CONTENT
0,0 % vol.

SUGAR CONTENT
5,5 g/100 ml

CALORIES
22 kcal/100ml

TASTING
This non-alcoholic drink has a beautiful, very pale yellow colour and reveals typical Sauvignon Blanc aromas, with hints of flowers, candied melon, arbutus and fresh fruit such as nectarine and pear.
The palate is full-bodied and dense, with a rich, viscous texture that gives it depth. The well-balanced fruit profile finishes with a delicate note of strawberry, which makes this non-alcoholic drink particularly delicious.

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...

SERVING
Serve between 5°C and 8°C.

BEST BEFORE
2 years (at ambient temperature)

CONSUMPTION PERIOD AFTER OPENING
Refrigerate up to 2 days

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THE VINEYARD

TERROIR
Clay-limestone and clay-siliceous.

AGE OF VINES
19 years old

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.

THE CELLAR

ELABORATION
Grape Pressing: Cold pressing of grapes.

Preparation: In stainless steel vats.

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