

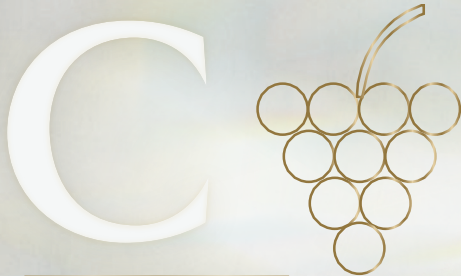
SÉLECTION VIVANTE LE DOMAINE NON-ALCOHOLIC

THE HOUSE OF
J.C. Le ROUX
1704

THE HOUSE OF J.C. LE ROUX,

South Africa's leading sparkling wine producer and first dedicated cellar with French Huguenot roots dating back to 1704, is a world-class destination in the heart of Devon Valley in Stellenbosch.

Here passion and craftsmanship merge to create an exuberant range of sparkling wines that express their individuality and inner vibrancy to suit every taste, mood and occasion. The Non-Alcohol range shares this single-minded vision with unique alternative effervescent flavours enlivened by cascades of vivacious bubbles for people who wish to experience the joys of a champagne lifestyle but without the alcohol.



THE VINEYARDS

The grapes are sourced from established vineyards in the Western Cape region planted at altitudes ranging from 50 to 300 metres above sea level. The Sauvignon Blanc and White Muscadel grapes are selected from different vineyard sites to provide the diverse building blocks needed for the unique flavours, aromas and complexity of this carefully blended non-alcoholic beverage.

THE WINEMAKING

This non-alcoholic sparkling White is made with the same care and dedication as the rest of the J.C. Le Roux Vivante range with the grapes harvested by hand at 21.5 – 22.5° Balling and placed in small baskets to prevent bruising. In the cellar, the juice was allowed subtle skin contact prior to clarification. Fermentation to develop the signature Le Domaine taste was stopped prematurely to retain the natural sweetness. The base wine was then de-alcoholised before the lively sparkle was created by the infusion of CO₂.

WINEMAKER'S COMMENTS

J.C. Le Roux Le Domaine Non-Alcoholic is an enchanting sparkling White that comes alive on the palate. It has all the finesse, crisp freshness and gentle sweetness of J.C. Le Roux Le Domaine, but in a non-alcoholic alternative that allows you to have an extra glass or two anywhere, anytime. Its mouth-filling sweetness and clean finish will enliven any occasion.

FOOD PAIRING

For an unusual pairing, try it with a lamb burger topped with cranberries and a red onion and blue cheese marmalade.

ANALYSIS

Sparkling Wine Style	Sweet
Residual Sugar	80 g/l
Alcohol	<0.5 vol %
Acidity	6 g/l
pH	3.3

