





A golden yellow, bright colour typical of the varietal Chardonnay. A rich, charming

Excellent as an aperitif, this **lively, well-balanced wine** will highlight your meals, pairing wonderfully with great salads, grilled fish, white meat, pasta or rice dishes.

Its **roundness** brings it up to the **dessert.**

Serve cold, at 7-9°C

Residual sugar: 4,2g/100ml



INDULGE YOURSELF

Alcohol free, and low-cal.

So free Rosé / Red = 17 kcal / unit of 100ml = **60% less than regular soda.**

So free Chardonnay = 24 kcal / unit of 100ml = 44% less than regular soda.



JP CHENET



Tasting notes

A pale pink, bright colour indicative of a light Rosé wine of great quality. A nose full of little red berry aromas: strawberry, cherry, wild berries.

Best enjoyed as an aperitif, this lively, well-balanced wine goes joyfully with your meals: various salads, tapas, mixed grill of meat and vegetables, veggie dishes.

Its roundness brings it up to the dessert.

Serve cold, at 8-10°C

Alcohol: 0%

Residual sugar: 6g/100ml







Tasting notes

This wine is **the perfect match with friendly meals**, accompanying red meat, barbecues, as well as numerous cheeses.

Serve slightly freshened, at 14-16°C

Alcohol: 0%

Residual sugar: 6g/100ml



ENJOY INNOVATION

innovative nanofiltration process.

No heating. No chemicals.

For a complete wine taste!



Tasting notes

A pale gold with a hint of green, Fairly creamy and smooth, with lingering aroma Sweet, mellow and very harmonious wine.

Serve as an aperitif or as a dessert wine.

Serve cold, at 7-9°C

Alcohol: 0%

Residual sugar: 4,2g/100ml









Tasting notes

A beautiful robe disclosing fine and delicate bubbles.

Lovely bouquet of little red fruits.

Fresh and well-balanced, it reveals a pleasant and fruity harmony on the palate.

Alcohol: 0%

Residual sugar: 6g/100ml







ENJOY REAL WINE

JP. Chenet So free is not a fruit juice. It's true wines, with full taste, alcohol free.

No flavours added.