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JC Le Roux Le Domaine Non-Alcoholic

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.

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

variety : Sauvignon Blanc | Sauvignon Blanc, White Muscadel
winery : JC Le Roux
winemaker : .
wine of origin : Western Cape
analysis : **alc :** < 0.5="" %="" vol="">**rs :** 80.0 g/l **pH :** 3.3 **ta :** 6.0 g/l
type : Sparkling **style :** Sweet
pack : Bottle **size :** 750ml **closure :** Cork

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. It all begins with the careful selection of grape varieties for their unique characteristics and flavour profiles allowing each sparkling wine in the Vivante range to express its own effervescent flavour enlivened by cascades of vivacious bubbles.

in the vineyard : 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.

in the cellar : 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 is allowed subtle skin contact prior to clarification. Fermentation to develop the signature Le Domaine taste is stopped prematurely to retain the natural sweetness. The base wine is then de-alcoholised before the lively sparkle is created by the infusion of CO2.

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