

JC Le Roux La Fleurette Non-Alcoholic

This enchanting, passion pink Non-Alcoholic sparkling blush entices all the senses. It reveals fruity flavours with hints of strawberry and plum. The balance of freshness and sweetness typical of the original J.C. Le Roux La Fleurette is pure delight. This effervescent non-alcoholic alternative is sure to uplift any occasion.

variety : 0 | Red and white grape varieties, predominantly Sauvignon Blanc, Muscadel and Pinotage

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Western Cape

analysis : alc : < 0.5% vol : 80.0 g/l pH : 3.4 ta : 6.5 g/l

type : Sparkling **style** : Sweet **taste** : Fruity

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. 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.

in the vineyard : The grapes were sourced from various established vineyards in the Western Cape region planted at altitudes ranging from 50 to 300 metres above sea level. The white and red grape varieties 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 blush is made with the same care and dedication as the J.C. Le Roux Vivante range. In the cellar the red and white grape varieties, predominantly Sauvignon Blanc, Muscadel and Pinotage, are handled separately. Careful skin contact takes place to extract the colour prior to clarification. Fermentation to develop the signature La Fleurette 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.



JC Le Roux

Stellenbosch

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