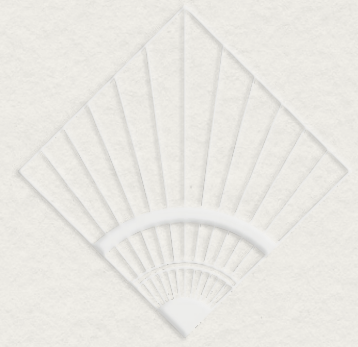


Villa Amélie



ALCOHOL REMOVED WINE

La vie est une fête

The story

Villa Amelie began with a love story... In 1890 Louis Pugibet fell in love with a winegrower's daughter and received his first hectare of vines as part of his dowry. Shortly thereafter he purchased the neighboring land and named the estate "La Colombette". In 1966 François Pugibet took the reins, and became known for his Chardonnay but also planted Grenache, Syrah, Sauvignon and finally Pinot Noir.

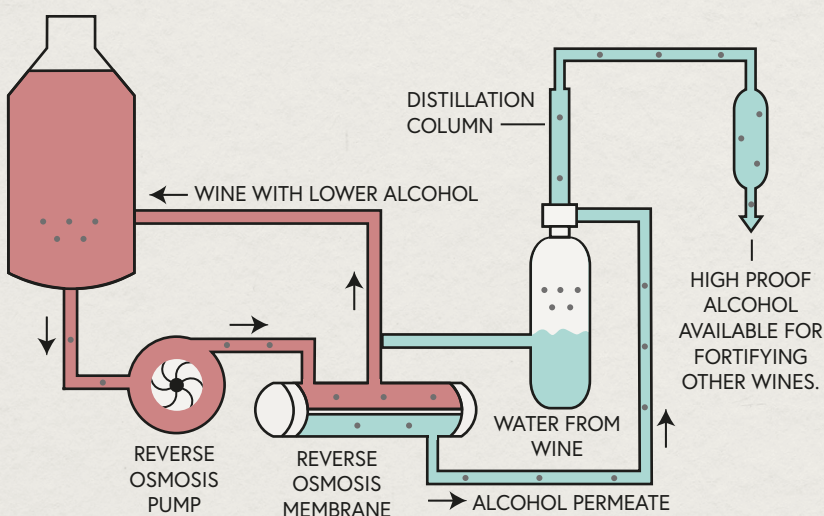
Vincent joined his father and took the next steps in innovation at Villa Amelie. They began a light range of wine focusing on low alcohol and in the 2000s created a line of "dealcoholized" wines using only grapes and ingredients sourced from their vineyards.

Their philosophy has always been winemaking through innovation and the next steps will be focusing on their organic vineyards and ensuring the future for the 5th generation.



The process

Reverse osmosis followed by a cold vacuum distillation.



CEPAGES

- Rosé - Grenache
- White - Chardonnay
- Red - Merlot & Cabernet

Only natural sugars and aromas from fresh pure grape juice (15%). The wines are preserved via pasteurization.



Serve chilled

Once opened, keep refrigerated and enjoy within 48 hours.

- DEALCOHOLIZED
- NO ADDITIVES
- NO ARTIFICIAL AROMAS
- ONLY 20 CALORIES PER SERVING