



OLIVER ZETER

ZERÓ GRANDE CUVÉE

One of our proudest achievements is the “Zeró,” a sekt produced using the “Méthode Champenoise.” The 2019 vintage reflects an assemblage of 68% Pinot Noir and 32% Chardonnay. During production, we were unstinting in our pursuit of uncompromising quality. No effort, even when it required laborious manual labor, was too much for our “Grand Cuvee”: hand harvest, whole cluster pressing, fermentation in used barrique, long malolactic fermentation, traditional bottle fermentation with 42 months on the lees. Through long yeast autolysis, the wine establishes a fine perlage, subtle brioche notes, and an expressive extract. No liqueur d’expédition was used, hence the designation as a classic “zero dosage.” the Grande Cuvee is only produced in extraordinary vintages and in small quantities. The progressive, modern style presents notes of white blossoms, light grapefruit, Reineclaude, oyster shells, and sweet nuances of fresh crepes. On the palate it is citric, clearly contoured, with unbound minerality, an extra-fine bead, and subtle yeast notes.



GRAPE VARIETY	68% Pinot Noir, 32% Chardonnay
BOTTLE SIZE (L)	0,75
TASTE	Brut Nature
MATURATION	Traditional bottle fermentation
VINTAGE	2019
ALCOHOL CONTENT	12,0 % vol
ACIDITY	7,7 g/l
RESIDUAL SUGAR	0,8 g/l