



OLIVER ZETER

ZERÓ 100 GRANDE CUVÉE RÉSERVE

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The 2014 vintage was ideal for a prestige sparkling wine like Zeró 100! A cold and long growing season, very low yields and excellent acidity levels. The early grape harvest was carried out exclusively by hand. During the very gentle pressing, the pre-must (cuvée) was collected separately from the pressed must (taille). Only the cuvée was then fermented and matured in used French oak tonneaux. The Zeró 100 is a blend of the two best and most expressive barrels. After the second fermentation in the bottle, the wine remained on the lees for a full 100 months. The long yeast autolysis gives the wine a fine bubbly mousse, subtle brioche notes and a powerful extract. It was possible to dispense with a shipping dosage, i.e. "zéro dosage". The bouquet is subtle and extremely complex. Pickled salt lemons, an iodine freshness, light almonds and white nougat appear fleetingly and alternately. On the palate, it is very focused, firm and has a luxurious melting texture.

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GRAPE VARIETY	60% Pinot Noir, 40% Chardonnay
BOTTLE SIZE (L)	0,75
TASTE	Brut Nature
MATURATION	Traditional bottle fermentation
VINTAGE	2014
ALCOHOL CONTENT	12 % vol
ACIDITY	6,7 g/l
RESIDUAL SUGAR	2,8 g/l

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