



\$4.99 /can

PIQUETTE ZERO ROSÉ

OKANAGAN VALLEY

Unlike traditional wines, Piquette Zero is made by adding water to previously pressed grape skins and fermenting the leftover sugars. This sustainable practice repurposes grape remnants that would typically otherwise go to waste. Gently dealcoholized to 0.5%, this refreshing, lightly fizzy expression delivers the character and charm of piquette with near-zero alcohol. Easy-drinking, and thoughtfully crafted, Piquette Zero offers a modern take on a centuries-old tradition, designed for enjoyment anytime.

TASTING

Refreshing and aromatic, this splash of Okanagan sunshine has juicy notes of strawberry, red cherry and pomegranate.

PAIRING

An ideal companion for dining al fresco on warm days by the lake. Perfectly pairs with pizza, fish tacos or charcuterie. Serve chilled.

INGREDIENTS

Gamay Noir grape skins, water, tartaric acid and sugar.

ALCOHOL

0.5%

CALORIES

35

RESIDUAL SUGAR

3.0g

