



NEW!

LUC
BELAIRE

FRANCE

ALCOHOL-REMOVED

RARE ROSÉ

INTRODUCING

Luc Belaire Alcohol-Removed Rare Rosé is crafted from grapes selected for their vibrant, fresh character, and produced in the heart of the prestigious Burgundy region, where some of France's finest wines are made.

Created by 5th and 6th generation winemakers at our 120-year-old maison, this sparkling Rosé offers the perfect balance of elegance, refreshing bubbles, and vibrant flavor—without the alcohol. A premium choice for those who seek sophistication and taste without compromise.

PRODUCTION METHOD

Made using traditional French winemaking methods to achieve our iconic Rosé, with its rich pink color and unique taste profile, that defines the centerpiece of the Luc Belaire range.

A state-of-the-art vacuum distillation method is then used to gently remove the alcohol at low temperature, ensuring a fresh, crisp alcohol-removed sparkling wine that preserves the original flavors and character that make our Rosé truly exceptional.

SENSORY PROFILE

Appearance: Soft, peach hue with a radiant clarity.

Nose: A rich red fruit bouquet with floral undertones.

Taste: Crisp and smooth, offering subtle raspberry notes and a balanced, refreshing finish.

Mouthfeel: Lush and velvety with soft tannins, and a lingering, smooth texture.

WINE FACTS

Acidity	4 g/L
Calories	28 calories per 5oz serving
ABV	0.0%
Sugar	6g per 5oz serving
Format	750 ml (6 bottles per case)
Grape Variety	Grenache, Syrah, Cinsault and Colombard



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LUXURY