



Oddbird Blanc de Blancs, Languedoc Roussillon, France

Producer Profile

Moa Gürbüzler founded Oddbird in 2013 to question and change society's norms around alcohol and offer a quality alternative ... liberated from alcohol.

Creating modern, world-class wines with zero alcohol is a skill, shaped by tradition and made possible through innovation. Achieving the distinct pure taste with high complexity doesn't just happen. It involves a wine-making process with minimal intervention and relentless attention to every detail. From the choice of grapes and vineyard site, to fermentation, alcohol removal and bottling ... a vision towards transforming drinking culture with quality in mind!

Viticulture

The grape varieties used in the Oddbird wines are chosen to ensure a distinct and authentic taste in all their wines. The blanc de blancs comes from selecting the best grapes that have been cultivated with organic practices and picked at the perfect level of maturity.

Winemaking

After a traditional sparkling fermentation, the juice is aged for a short time in oak barrique which adds to and preserves the natural aromas and characters of the grapes.

Tasting Note

A sparkling wine made from 100% Chardonnay from the Languedoc-Roussillon region of France before being liberated from the alcohol to offer something delicious and enjoyable for the drivers and those who want a non alcoholic offering. Notes of apple, lemon peel, lime, honey and crunchy almond.

Food Matching

An excellent aperitif, and ideal with seafood or salad dishes.



Product code: 4763

Technical Details

Varieties:

Chardonnay 100%



ABV: 0%

Closure: Natural cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: Oak Barrique

% wine oaked: 100

% new oak: None

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