

VIGNOBLES
SIOZARD



Vignobles Siozard Laubarède 33420 Lugaigac – France
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La découverte, il y a quelques années de traces d'habitations gallo-romaines non loin du Claouset, laisse à penser que cela fait bien longtemps que l'homme a su tirer des qualités agronomiques des sols de l'Entre-Deux-Mers.

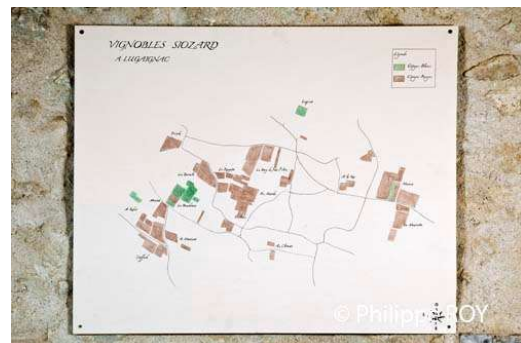
Au fil d'acquisitions successives, la Famille Siozard, installée depuis le milieu du XIXe siècle sur les rives de la Dordogne face au prestigieux vignoble de St Emilion, exploite une soixantaine d'hectares de vignes. Implantés à Barsac, nous produisons également une gamme de liquoreux en appellations Sauternes et Graves Supérieures ainsi que des vins des Graves.

Cette longue histoire nous permet aujourd'hui de mieux appréhender notre sol et la typicité de notre terroir afin de vous offrir une gamme de Bordeaux résolument moderne et répondre aux attentes de chacun tout en conservant un esprit familial et traditionnel.

Labellisés en **Agriculture Raisonnée « Terra Vitis » depuis 2016** et entreprise **Haute Valeur Environnementale 4 depuis 2018**, conscients de la fragilité de notre environnement naturel, nous sommes également certifiés **Agriculture Biologique depuis 2022** et mettons tout en œuvre afin de respecter et sauvegarder ce dernier afin de le transmettre à de futures générations de viticulteurs.



© Philippe ROY



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When the remains of Gallo-Roman houses were discovered a few years ago not far from Claouset, it suggested that man has been making good use of the agronomical qualities of the soils in the Entre deux Mers appellation area for a very long time.

The Siozard family have been living and working on the banks of the River Dordogne opposite the prestigious St Emilion vineyards since the late 19th Century and following successive acquisitions now cultivate more than 60 hectares of vines.

This long history enables us today to have a better understanding of our soil and the typicity of our land so that we can offer you a range of Bordeaux wines that are totally modern and meet all your expectations while maintaining a traditional, family spirit.

Terra Vitis certified in Sustainable Agriculture since 2016 and High Environmental Value farm since 2018 and Organic certified since 2022, aware of the fragility of our natural environment, we strive to respect and to preserve it in order to be able to pass it on to future generations of winemakers.

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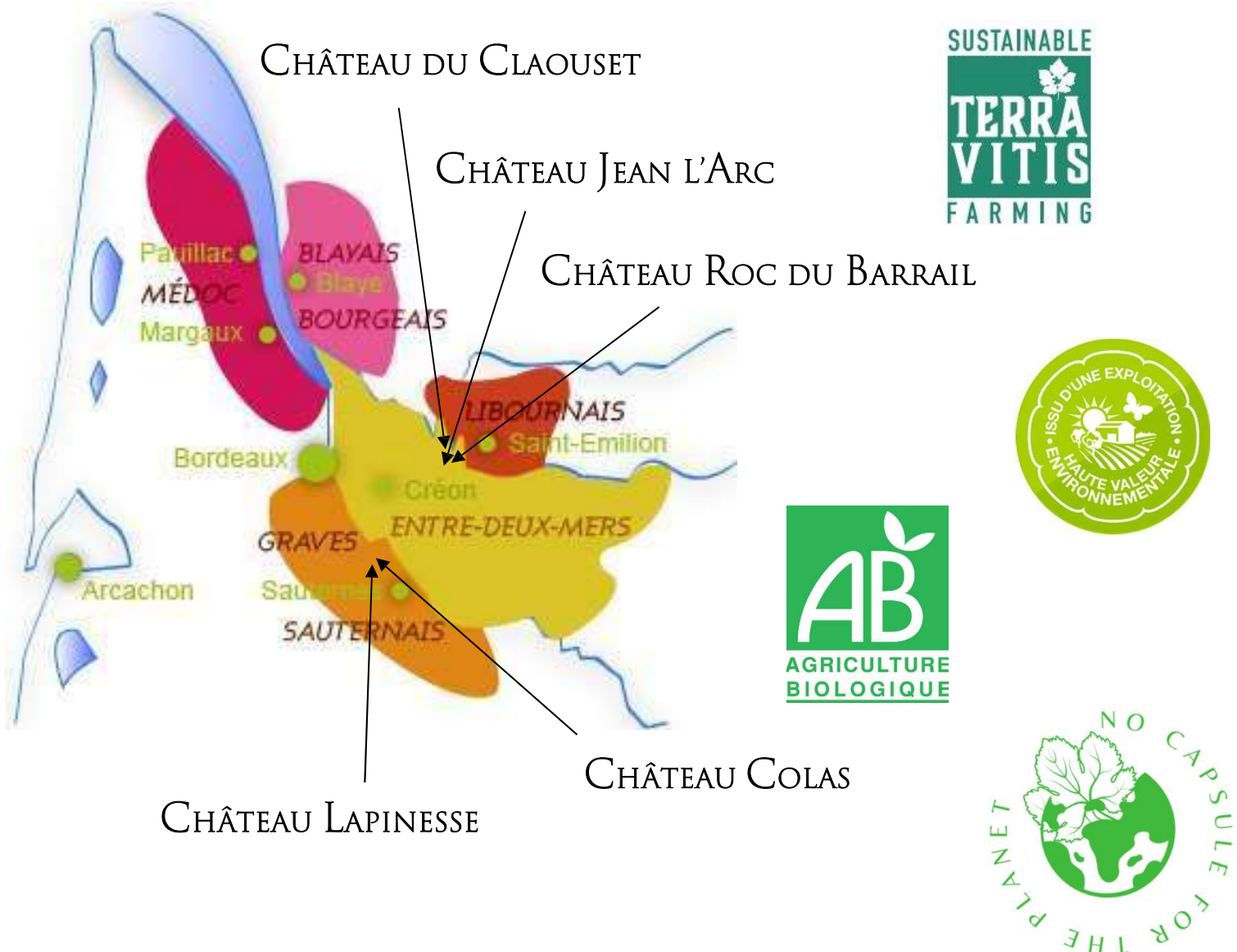
VIGNOBLES SIOZARD

En quelques chiffres :

Une soixantaine d'hectares, cinq marques Châteaux, quatorze cépages actuels et oubliés, neuf appellations distinctes et complémentaires soit un potentiel de production d'environ 400 000 cols annuels...

In a few words:

More than 160 acres, five different Châteaux names, fourteen modern or forgotten grapes, nine complementary appellations or an annually production potential of 400 000 bottles ...



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ZERO DEGRE

by Claouset



Parce que, nous sommes Artisans Vignerons depuis 6 générations.

Parce que, le marché évolue et qu'une tendance forte apparaît.

Parce que, présents à l'export depuis près de 30 ans, adaptation et flexibilité rythment notre quotidien.

Parce que, soucieux de répondre aux attentes de consommateurs en quête d'une **nouvelle expérience** ou par choix délibéré en faveur de la santé, d'une clientèle de seniors et de sportifs, de s'adapter à un rééquilibrage alimentaire et proposer une **offre alternative** aux soft et jus de fruits aux personnes ne consommant pas d'alcool par choix ou par conviction, Parce que proposer des profils qualitatifs, offrir du plaisir sans la culpabilité ou tout simplement partager une bouteille sur une table en famille ou entre amis, sans exclusion.

En 2023, tel est notre but en créant les cuvées **ZERO DEGRE** by Claouset.

C'EST PAS PARCE QUE C'EST SANS ALCOOL, QUE C'EST PAS COOL !

Because we have been artisan winemakers for six generations.

Because the market is evolving and a strong trend is emerging.

Because, having been active in export markets for nearly 30 years, adaptability and flexibility are part of our daily routine.

*Because we are committed to meeting the expectations of consumers seeking a **new experience** or making a conscious choice for their health, including seniors and athletes, adapting to changing dietary habits, and offering an **alternative** to soft drinks and fruit juices for those who choose not to consume alcohol, whether by preference or conviction.*

Because offering high-quality profiles means delivering pleasure without guilt, or simply sharing a bottle at the table with family or friends, without exclusion.

*In 2023, this is our ambition in creating the **ZERO DEGRE** by Claouset range.*

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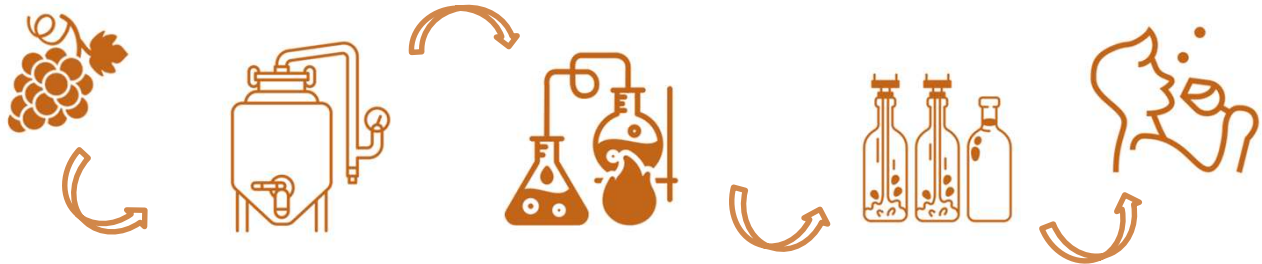


Process technique : l'évaporation sous vide

Chauffé à une certaine température, un liquide change d'état et se transforme en gaz. Pour l'eau, c'est 100°C et pour l'alcool, c'est 78°C. Avec une distillation sous vide, en baissant la pression, la température d'évaporation est plus basse, ainsi en mettant le vin sous vide, l'évaporation de l'alcool est réalisée entre 35 et 40°C tout en préservant les arômes du cépage.

Principaux avantages :

1. **Economique & Ecologique** : sans eau ni prise d'oxygène, efficacité énergétique très haute.
2. **Faible Maintenance** : Faible entretien, sans parties mobiles et très peu de pièces d'usure.
3. **Faibles Pertes** : Minimales, grâce à la rectification de l'alcool et la récupération des arômes.
4. **Performance de désalcoolisation**: Il est possible de désalcooliser le produit jusqu'à 0.02% vol.



Technical Process: Vacuum Evaporation

When heated to a certain temperature, a liquid changes state and turns into gas. For water, this occurs at 100°C, and for alcohol, at 78°C.

With vacuum distillation, lowering the pressure also lowers the evaporation temperature. By placing the wine under vacuum, alcohol evaporation takes place between 35 and 40°C, while preserving the grape's aromatic profile.

Key Advantages:

- 1- Cost-effective & Environmentally Friendly: No water usage and no oxygen intake, resulting in very high energy efficiency.*
- 2- Low Maintenance: Minimal maintenance required, with no moving parts and very few wear components.*
- 3- Low Losses: Minimal losses thanks to alcohol rectification and aroma recovery.*
- 4- Dealcoholization Performance: The product can be dealcoholized down to 0.0% ABV.*

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ZERO DEGRE

by *Claouset*



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ZERO DEGRE *by Claouset* Red, balance redefined.

Red wine is often associated with depth, structure, and those moments when time seems to take on a different dimension. It evokes generosity, texture, and a sense of presence that lingers.

But expectations are evolving.

Today, it is no longer just about intensity, but also about freedom, the ability to rediscover these sensations without the usual constraints.

ZERO DEGRE *by Claouset* Red was born from this intention.

The aim: to offer an alcohol-free red wine that respects the fundamentals of winemaking while opening up new perspectives.

Crafted from Merlot, a grape variety known for its roundness and approachability, this wine undergoes careful vinification followed by precise dealcoholization, preserving both structure and aromatic expression.

The goal is not to replicate identically, but to capture what matters most: the fruit, the texture, the balance.

On the nose, aromas of ripe red fruits dominate - cherry, strawberry, raspberry - accompanied by subtle, lightly spiced notes that add complexity and depth.

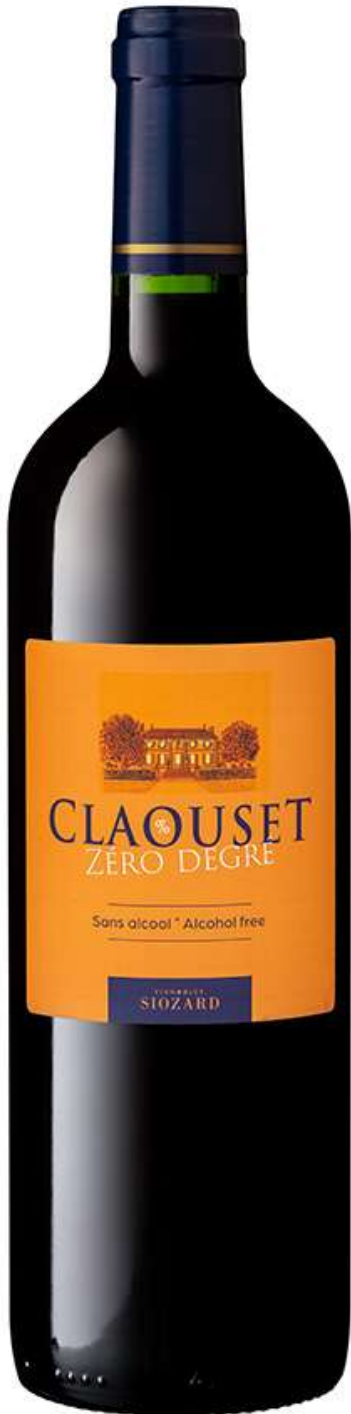
On the palate, the texture is smooth, with fine and delicate tannins. The balance rests on a harmonious interplay between fruit and structure, delivering a fluid, accessible, and elegant tasting experience. The finish is clean, precise, and without heaviness.

ZERO DEGRE *by Claouset* Red offers a new interpretation of red wine.

More open, more versatile, yet always rooted in a true culture of taste.

A cuvée designed to accompany both everyday moments and more meaningful occasions, with the same sense of balance.

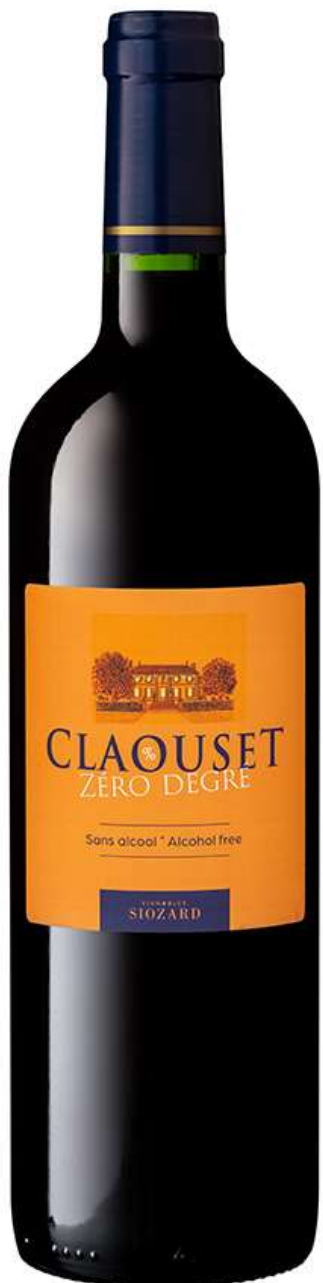
In short, evolving tradition without ever betraying it.



ZERO DEGRE

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TASTING NOTES:



On the nose, a very beautiful aromatic expression of fresh red fruits. The palate is soft, round, and crisp, with a lovely smooth finish featuring spicy and toasted notes. Complex and elegant.



FOOD PAIRINGS:

Duck breast, mild chili, mushroom risotto or quiche, soft cheese and dark chocolate cake.



MOCKTAIL RECIPE IDEAS:

“Berry Delight”: 150 ml non-alcoholic red / 50 ml raspberry juice / ice cubes / a few fresh raspberries

Fill a glass with ice cubes, pour in the non-alcoholic red wine and raspberry juice, stir gently, and add a few fresh raspberries.

“Black Forest Fizz”: 150 ml non-alcoholic red / 50 ml cherry juice / sparkling water / ice cubes / a cherry for garnish

Fill a glass with ice cubes, pour in the non-alcoholic red wine and cherry juice, gently add sparkling water, and garnish with a cherry.

“Caramel Berry Spritz”: 150 ml non-alcoholic red / 30 ml blackberry or blackcurrant juice / 1 tsp caramel or chocolate syrup

Fill a glass with ice cubes, pour in the non-alcoholic red wine and fruit juice, add the syrup and stir gently, then garnish with black fruits.

“Red Velvet Cooler”: 150 ml non-alcoholic red / 50 ml pomegranate juice / 1 tsp caramel syrup / ice cubes

Fill a glass with ice cubes, pour in the non-alcoholic red wine and pomegranate juice, add the syrup, and garnish with pomegranate seeds.

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ZERO DEGRE *by Claouset* White, elegance set free.

White wine has always held a special place.

That of bright moments, early evenings, light conversations that become memories. It embodies a form of spontaneous freshness, almost instinctive, a balance between simplicity and refinement.

But today, a new expectation is emerging.

The ability to experience those same moments with the same intensity... differently. ZERO DEGRE *by Claouset* White was born from this reflection.

Not merely as an alternative or a light, refreshing thirst-quenching white, but rather as a creation designed from the outset to stand on its own.

With a highly distinctive profile, this wine reveals all the richness of a fine, aromatic, and delicate white. Vinification is carried out with precision, followed by careful dealcoholization that preserves what matters most: aromatic purity, natural tension, and overall balance.

Nothing is left to chance. Every step aims to retain what defines a great white wine: a clean expression, an elegant structure and the ability to accompany the moment without ever overwhelming it.

On the nose, freshness is immediately present and perfectly balanced. Notes of white fruits - pear, peach - intertwine with more exotic nuances, bringing complexity and depth. A discreet elegance, never overstated.

On the palate, the attack is lively, supported by a fine, well-integrated acidity. The overall impression is one of continuous freshness, carried by a light and balanced texture. The finish is clean, precise, with a beautiful aromatic persistence.

ZERO DEGRE *by Claouset* White offers a new experience.

An alcohol-free wine that retains the spirit of wine while adapting to today's ways of enjoying it.

A cuvée designed to accompany all moments, with accuracy and elegance.

In short, evolving tradition without ever betraying it.



ZERO DEGRE

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TASTING NOTES:



On the nose, beautiful notes of citrus, exotic fruits, and white flowers. Lively texture, refreshing, indulgent, and enjoyable profile.

FOOD PAIRINGS:



Aperitifs, ceviche, fish tartare, fresh vegetable salads, quinoa-based dishes, pad thai or chicken curry, and fruit tarts.

MOCKTAIL RECIPE IDEAS:



“Sunrise Tropical”: 150 ml non-alcoholic white / 50 ml mango juice / a dash of grenadine / ice cubes / orange slice

Fill a glass with ice cubes, pour in the non-alcoholic white, add the mango juice, and gently pour the grenadine to create a “sunset” effect. Garnish with an orange slice.

“Exotic Fizz”: 150 ml non-alcoholic white / 50 ml pineapple juice / sparkling water / ice cubes / mint leaf

Fill a glass with ice cubes, pour in the non-alcoholic white and pineapple juice, add a dash of sparkling water for extra bubbles, stir gently, and add a mint leaf.

“Citrus Cooler”: 150 ml non-alcoholic white / 50 ml pink grapefruit juice / ice cubes / lemon zest or orange slice

Mix all ingredients in a glass filled with ice cubes, stir gently, and garnish with lemon zest or an orange slice.

“Golden Horizon”: 150 ml non-alcoholic white / 30 ml passion fruit juice / 20 ml pineapple juice / slice of kiwi or pineapple

In a glass filled with ice cubes, mix the non-alcoholic white and fruit juices, and garnish with a slice of kiwi or a small piece of pineapple.



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Fines Bulles, a slightly different experience.

We all have an idea of what sparkling wine represents: a moment of celebration, of sharing, sometimes even of solemnity with friends, colleagues, or family.

An almost ritual gesture. And then, a very simple question arose: can all that elegance be preserved without alcohol?

Behind this reflection lies a story, that of twin brothers, Laurent and David. Two men of the vine, deeply rooted in their Bordeaux terroir, and above all heirs to a lineage of winemakers spanning six generations.

In other words, they know the codes, the traditions, and the demands of their craft. And yet, they made an interesting choice. Not to turn their backs on tradition, but rather to evolve it.

To observe their times, to understand that expectations are changing, that habits are evolving, and that today there is room for another kind of tasting experience.

This is how the ZERO DEGRE *by Claouset* range was born in 2023, not as a substitute, but as a creation in its own right.

A cuvée crafted with the same rigor as their traditional wines: a beautiful Merlot in a Blanc de Noir style, vinified and then carefully dealcoholized to preserve what matters most: the fruit, the freshness, the balance.

Behind this approach lies almost a philosophy of life: not to exclude, not to oppose, but to bring people together around the same glass. Because the pleasure of wine, in the end, is not only about alcohol. It is a moment. A presence. A shared experience.

On the nose: a clean freshness, notes of white fruits, sometimes exotic, a controlled elegance.

On the palate: fine bubbles, a lively attack, and above all, that lightness.

And perhaps this is where their approach finds its true meaning.

Because the twins, while perfectly mastering the traditional codes, have chosen to offer something different: a tasting without constraints, a celebration without compromise, an elegance accessible to everyone.

In short, evolving tradition without ever betraying it.



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TASTING NOTES:



Featuring Fine Bubbles, with a pale yellow color and bright reflections. A sparkling and festive drink, let yourself be seduced by its intense notes of exotic fruits and white-fleshed fruits. Fresh, indulgent, and generous.

FOOD PAIRINGS:



Aperitifs, grilled or tartare fish, vegetable salads, and fruit tarts or panna cotta with red fruits.

MOCKTAIL RECIPE IDEAS:



“Red Bubbles”: 120 ml sparkling wine / 30 ml raspberry juice / 1 tsp grenadine syrup / fresh raspberries

In a flute, pour the raspberry juice, add the sparkling wine, then the syrup for a beautiful gradient effect and garnish with raspberries.

“Citrus Sparkle”: 120 ml sparkling wine / 30 ml blood orange juice / a dash of vanilla syrup / orange slice

In a flute, pour the juice and syrup, gently add the sparkling wine, and garnish with an orange slice.

“Exotic Bubbles”: 120 ml sparkling wine / 30 ml passion fruit or mango juice / mint leaf

In a flute, pour the fruit juice, gently top with the sparkling wine and add a mint leaf for a fresh touch.

“Berry Caramel Sparkle”: 120 ml sparkling wine / 20 ml black cherry or blackcurrant juice / 1 tsp caramel syrup

In a flute, pour the juice and syrup, gently add the sparkling wine and garnish with a few red berries.



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