

# BOLLE

Premium non-alcoholic wine — built to belong on the list

BOLLE is the world's only twice-fermented non-alcoholic wine. Most producers simply remove the alcohol, stripping the aroma, body and finish that make wine taste like wine. BOLLE runs a second, patent-pending fermentation after dealcoholization to rebuild that structure naturally — a process no other producer in the world uses. The result earned 93 points from Wine Enthusiast, the highest score ever given to a non-alcoholic wine. Zepeim is your US wholesale distributor.

## WHY IT TASTES LIKE WINE, NOT GRAPE JUICE

### The BOLLE Difference

#### 01 · REAL WINE FIRST

Starts as fully fermented wine from premium vineyards — not grape juice or flavouring.

#### 02 · GENTLE DEALC.

Vacuum distillation removes the alcohol at low temperature, protecting the aromatics.

#### 03 · SECOND FERMENT

A patent-pending re-fermentation rebuilds aroma, structure and mouthfeel.

#### 04 · THE RESULT

93 pts Wine Enthusiast · Berry Bros. & Rudd · 27+ Michelin tables.

## SIX WINES · RESERVE TIER · CASES OF 12

### The Range

WINE	STYLE	MSRP/BTL	CASE / SKU
<b>Sparkling Rosé</b>	Sparkling · 25.4 fl oz	<b>\$40</b>	\$480 · SMW0004-006-01-1-CS
<b>Blanc de Blancs</b>	Sparkling · 25.4 fl oz	<b>\$40</b>	\$480 · SSW0004-002-01-1-CS
<b>Grand Reserve</b>	Sparkling · 25.4 fl oz	<b>\$70</b>	\$840 · SSW0004-003-01-1-CS
<b>Chardonnay (Still)</b>	Still · 25.4 fl oz	<b>\$30</b>	\$360 · SWW0004-005-01-1-CS
<b>Sparkling Rosé Demi</b>	Sparkling · 12.7 fl oz	<b>\$24</b>	\$288 · MMW-0004-001-01-1-CS
<b>Blanc de Blancs Demi</b>	Sparkling · 12.7 fl oz	<b>\$24</b>	\$288 · MSS0004-001-01-1-CS

All wines: <0.5% ABV · vegan · gluten-free · no added sugar · serve chilled.

## Serving & Pairing

### Sparkling Rosé

SERVE 40–45°F · CASE OF 12

Pairs with oysters with raspberry granita, arugula & strawberry salad, seared scallops with white peach.

### Blanc de Blancs

SERVE 40–45°F · CASE OF 12

Pairs with lemon-herb roast chicken, seared scallops with hazelnuts, prosciutto-wrapped melon.

### Grand Reserve

SERVE 40–45°F · CASE OF 12

Pairs with oysters rockefeller, lobster thermidor, aged comte with honeyed walnuts.

### Chardonnay (Still)

SERVE 45–50°F · CASE OF 12

Pairs with pan-seared sea bass with lemon butter, roast pork loin with apple compote, butternut squash & goat cheese tart.

### Sparkling Rosé Demi

SERVE 40–45°F · CASE OF 12

Pairs with oysters with raspberry granita, arugula & strawberry salad, seared scallops with white peach.

### Blanc de Blancs Demi

SERVE 40–45°F · CASE OF 12

Pairs with lemon-herb roast chicken, seared scallops with hazelnuts, prosciutto-wrapped melon.

## Build a Program

### STARTER PICKS BY VENUE

Fine dining	<b>Rosé + Blanc de Blancs + Chardonnay</b>
Add	<b>Grand Reserve for the cellar / gifting</b>
By the glass	<b>Rosé Demi + Blanc de Blancs Demi (375ml)</b>

### WHY IT WORKS FOR TRADE

Pour margin	<b>No excise; price like premium wine</b>
Open-bottle	<b>Holds 2–3 days; demis cut waste</b>
Minimum order	<b>One mixed case across all brands</b>

## Why Buyers Trust It

**93 PTS**

Wine Enthusiast — highest ever for a non-alcoholic wine

**1ST**

NA wine ever in WE's Top 40 Sparkling Wines

**27+**

Michelin-starred tables, incl. Crenn, Benu, Fat Duck

### Order through Zepeim

Wholesale accounts unlock trade pricing, volume breaks and mix-and-match across every brand we carry. Minimum order is a single mixed case. Apply for a wholesale account at [zepeim.com](http://zepeim.com), or contact our team for samples and a tasting.