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Bordeaux’s First Dealcoholized Sauternes Debuts

Château Sigalas-Rabaud pioneers non-alcoholic wine from botrytized grapes, aiming for complexity and tradition without the alcohol

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Château Sigalas-Rabaud, a Premier Grand Cru Classé estate in Sauternes, is set to release a dealcoholized wine made from botrytized grapes, marking a first for the prestigious Bordeaux region. The launch is scheduled for Valentine’s Day and will be available at La Grande Epicerie and other leading French wine retailers shortly after

Vinexpo 2026. The wine, produced in partnership with Moderato, a Paris-based company specializing in dealcoholized wines, is priced at €29.90 per bottle. The initial release consists of approximately 6,000 bottles from the 2024 vintage.

The project began less than a year ago after Laure de Lambert Compeyrot, director of Sigalas-Rabaud, met with the Moderato team at Vinexpo 2025. The collaboration aimed to create a non-alcoholic wine that maintains the complexity and character of traditional Sauternes. The wine is sourced from individual barrels that would have otherwise contributed to the estate's grand vin. These barrels underwent slightly less aging—about six months—resulting in a subtle oak profile.

Production follows the same rigorous standards as the estate's main wine. Harvesting is done by hand, grape by grape, focusing exclusively on botrytized fruit between September and November. Multiple passes through the vineyard ensure only the best grapes are selected, contributing to the wine's aromatic complexity. Vinification mirrors that of the grand vin until the crucial step of dealcoholization.

Dealcoholization takes place at Chai Sobre in southwestern France, a facility opened in 2025 by Moderato and the Vivadour cooperative. The process uses low-temperature vacuum distillation to remove alcohol while preserving aromas and structure. Each batch is carefully adjusted by Moderato's oenologists in close collaboration with Sigalas-Rabaud's technical team.

The resulting wine is made from 100% Sémillon grapes and contains about 85 grams per liter of residual sugar but no alcohol. Early tastings reveal a product that closely resembles traditional Sauternes in both aroma and mouthfeel. Tasters noted flavors of white pear, apricot, pineapple, and floral notes typical of Sigalas-Rabaud's wines. The balance between acidity and residual sugar creates a sense of viscosity and structure rarely found in dealcoholized wines.

This release represents a significant development for both Sauternes and the broader market for non-alcoholic wines. It demonstrates that high-quality, complex wines can be produced without alcohol while retaining much of their original character. The project also highlights ongoing innovation within Bordeaux's historic estates as they respond to changing consumer preferences and new market opportunities.