

VIGNOBLES



LA FAUVETTE A LUNETTES, AOP Luberon, Rosé, 2023

AOP Luberon, Vallée du Rhône, France

PRESENTATION

Discover the ambassadors of our organic wines. These funny zozios are just like our wines, unique and colourful!

TERROIR

Clay-limestone slopes of southern Luberon.

WINEMAKING

Grapes are harvested early in the morning to preserve the aromatic freshness and quality of the juice. Direct pressing. Settling of the juice, then fermentation in stainless steel or concrete tanks at about 16°C. Racking and maturing on fine lees.

VARIETALS

13.5 % VOL.

Carignan, Grenache noir, Syrah, Ugni blanc

SERVING

To be served at 11/12°C

TASTING

Nice pale color with salmon hues. Aromatic nose with notes of citrus fruits and white peach.

The attack is greedy and the finish refreshing, with citrus fruit and acidulous notes.

FOOD PAIRINGS

This wine is the ideal companion for summer cooking. A Mediterranean salad, a tuna flan with tomatoes, marinated peppers, red mullet fillets in olive oil or grilled meat with friends...

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bourgogne écova évolution blanche							750			3760300620984	3760300621981
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	cr Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL		630	5	21	1.17	7,2	778	29.6	8.04	30x25x16.8	170x120x80
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	cr Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF		672	4	28	1.17	7,2	828	29.6	8.04	30x25x16.8	VMF 140X120X100

