

VIGNOBLES



LE VAUTOUR MOINE, AOP Côtes du Rhône, Rouge, 2022

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

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

TERROIR

pebbly soil and clay-limestone marl.

WINEMAKING

Thermovinification, heating of the grapes, warm maceration, direct pressing, then switching to cold for fermentation in liquid phase, with temperature control.

VARIETALS

13 % VOL.

Grenache noir, Syrah, Carignan

SERVING

To be served at 15/16°C.

TASTING

Beautiful deep colour with purple hints.

Intense nose of fresh red fruits. Supple and round on the palate, with present and melted tannins, which bring unctuousness and suppleness. Aromas of liquorice and peppery spices. Nice freshness and length on the finish.

FOOD PAIRINGS

Delicatessen, salted pies, pizzas, white and red meat, cheeses. Easy to drink and refreshing wine.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
bourgogne écova évolution feuille morte							750			3373160001598	3373160101595
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)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.17	7,2	778	29.6	8.14	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)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1.17	7,2	828	29.6	8.14	30x25x16.8	VMF 140X120X100

