

VIGNOBLES



AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

PRESENTATION

This collection is named after a type of traditional Provençal dwelling, many of which can be found in our vineyards.

This organic wine was originally produced by two brothers, who inherited two similar bastides, one opposite the other.

TERROIR

Clay-limestone slopes of south Luberon.

WINEMAKING

Traditional maceration in concrete tanks during about 3 weeks. Running off, racking and ageing in vats.

VARIETALS

Syrah, Grenache noir

14.5 % VOL.

TASTING

Deep red color. Complex and deep nose of black fruit. Ample on the palate, with soft and fine tannins. Nice length.

FOOD PAIRINGS

This wine will perfectly accompany grilled or roasted meats, especially lamb with dried herb seasoning from Provence.



Type of bottle							Volume (ml)	item c	ode	Bottle barcode	Case barcode
Bourgogne écova évolution FM 75 CL							750			3760300620915	3760300621912
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)	er 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)	er 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	140x120x100

