

VIGNOBLES



CYPARIS MAGNUM, AOC Côtes du Rhône, Red, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

In Provence, the three Cypresses located at the entrance of our farmhouses symbolize the hospitality shown to guests: the warm welcome, the lodging and the food. CYPARIS was born from this tradition and will enchant each of your guests with its generosity.

TERROIR

Semi-pebbly soil.

WINEMAKING

Long vatting (30 days). 40% of the blend is aged in new barrels.

VARIETALS

14 % VOL.

Grenache noir, Syrah, Carignan, Mourvèdre, Cinsault

SERVING

To be served at 15/16°

TASTING

Purple color. Intense and complex nose with aromas of jammy fruit, prune to brandy and sweet spices (vanilla, cinnamon), ending with a woody note. This aromatic complexity is also found in mouth, supported by generous and fleshy tannins.

FOOD PAIRINGS

Roasted meat and poultry, blue cheese.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Magnum							1500				
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	216	4	9	2.5	16	596	36	10,8	36 x 27 x 18	170x120x80

