





AOP Luberon, BIO, Cuvée Botanic 2023, 75 CL, Rouge

AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

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

13.5 % VOL.

Carignan, Grenache noir, Marselan, Mourvèdre, Syrah

TASTING

Garnet color with purple reflections.

Nose of red fruits, cherry, blackcurrant and blackberry. A quite present spicy and peppery

We find in mouth a crisp fruitiness supported by notes of fresh mint. Supple and pleasant on the palate, with fine tannins. Peppery finish.

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	code	Bottle barcode	Case barcode
Bourgogne écova évolution FM 75 CL							750			3 760 300 620 953	3 760 300 621 950
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*W*D cm)	Pallet dimensions (H*W*D 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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1.17	7.2	828	29.6	8.14	30x25x16.8	140x120x100