





AOP Luberon, BIO, Cuvée Botanic 2024, Rosé

AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

TERROIR

Clay-limestone slopes of south 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 % VOL.

Carignan, Grenache noir, Syrah, Ugni blanc

TASTING

Nice pale color with salmon hues.

Aromatic nose with notes of citrus fruits and white peach.

The attack is greedy. We then find citrus fruits and very refreshing acidulous notes in the

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 MB 75 CL							750			3 760 300 620 960	3 760 300 621 967
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 diamet (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 diamet (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

