

# **VIGNOBLES**



## **Domaine La Croisette**

AOC Côtes du Rhône, Vallée du Rhône, France

#### **PRESENTATION**

This cuvée takes its name from a small cross on the roof of the farm belonging to the owners of the estate, who have held the property for three generations. The estate was formerly located on papal lands, and the farm was used to accommodate workers. The communion wine used by the popes themselves came from this part of the hillside.

#### **TERROIR**

Clay-limestone soil.

## **WINEMAKING**

Traditional vinification. Long maceration during 20 days.

## **VARIETALS**

14.5 % VOL.

Grenache noir, Syrah, Carignan

### **SERVING**

To be served at 15/16°C

## **TASTING**

Robe: garnet. Bouquet: raspberry, blackcurrant and prune. Palate: spicy and fruity, with rich and well-rounded tannins creating a harmonious and balanced feel.

## **FOOD PAIRINGS**

Meat in sauce (stews, casseroles), strong cheeses.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Burgundy ecova evolution feuille morte							750			3 373 160 001 536	3 373 160 101 533
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170 x 120 x 80
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*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100