

VIGNOBLES



DOMAINE DE LA CROISETTE, Rosé, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Located on the western slope of a hillside, the domaine dominates the city of Avignon. Our terroirs are essentially made up of rolled pebbles, and our wines are generous and sunny. Audrey and Sabrina, winemakers, embody the 4th generation and perpetuate the family know-how.

The certification of the estate in organic farming is the result of their will and their philosophy of life.

TERROIR

Semi pebbly soil.

WINEMAKING

Direct pressing.

Control of the fermentation temperature.

VARIETALS

12 % VOL.

Cinsault, Grenache noir, Syrah, Bourboulenc

SERVING

To be served at 11/12°C.

TASTING

Nice pale pink and limpid color. Intense nose with citrus notes. In the mouth, a round attack, with a nice volume and aromas of fruit in syrup. A nice balance in terms of acidity, leaving a final impression of vivacity, freshness and harmony.

FOOD PAIRINGS

Aperitifs, cold cuts, grilled meat, white meat.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Bourgogne Tradition blanche							750			3373160001543	3373160101540
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	528	8	11	1.32	8.20	744	29.6	8.20	18,7 x 30,1 x 25,8	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 diamete (cm)	r Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	576	8	12	1.32	8.20	810	29.6	8.20	18,7 x 30,1 x 25,8	VMF 170 x 120 x 100