

VIGNOBLES



L'Estive Red 2023

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In Provence, during the summer period (Estive), the herds are heading towards high pastures to allow the cultivation of hay in the lowlands. In this spirit of respect for our traditions and our terroir, this cuvée is an invitation to travel, combining authenticity and generosity.

TERROIR

Calcareous clay soils

WINEMAKING

Traditional vinification and thermovinification with ageing in concrete vats. Control of the alcoholic fermentation temperature

VARIETALS

14,5 % VOL.

Carignan, Grenache noir, Syrah

SERVING

To be served at 15/16°C

TASTING

Pretty deep color, aromas of red fruit. A soft and fresh attack with a nice volume. On the palate, notes of liquorice, spices and flint, with a touch of minerality. Present but coated tannins. A well balanced wine.

FOOD PAIRINGS

Best accompanies grilled meat, poultry and cheeses. Balanced and pleasure wine

Type of bottle								Volume (ml)			Bottle barcode	Case barcode
bourgogne écova évolution feuille morte								750			3 760 300 620 274	3 760 300 621 271
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	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	8,03	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 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	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100