



AOP Luberon, BIO, LES ZOZIOS, BAG IN BOX 5L, Rouge

AOP Luberon, Vallée du Rhône, France

PRESENTATION

Discover the ambassadors of our organic wines. These funny zozios are just like our wines, unique and colourful!

TERROIR

Clay and limestone slopes of the southern Luberon.

WINEMAKING

Traditional maceration in concrete tanks for about 3 weeks. Straining, racking and ageing in vats.

VARIETALS

BETWEEN 13 AND 14,5 % VOL.

Syrah, Grenache noir, Marselan, Carignan, Mourvèdre

SERVING

To be served at 15/16°C

TASTING

Garnet color with purple reflections.

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

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. Try it with a shoulder of lamb with Provence herbs.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Carton 5 I offset							5000				3 760 218 774 151
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)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19	18,9 x 19 x 19	H.115 x L.120 x P.80

