



AOP Luberon, BIO, LES ZOZIOS, BAG IN BOX 3L, Rosé

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-limestone slopes of southern 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 $16\,^{\circ}$ C. Racking and maturing on fine lees.

VARIETALS

BETWEEN 12 AND 13,5 % VOL.

Grenache noir, Syrah, Carignan, Ugni blanc

SERVING

To be served at 15/16°C

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 finish.

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)			Bottle barcode	Case barcode
Carton 3 I offset							3000				3 760 218 774 120
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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	200	5	40	3,15	3,15	652	17,4	15,5 x 14,3	17,4 x 15,7 x 14,3	100 x 120 x 80

