

VIGNOBLES



Bio Wine certified ECOCERT FR-BIO-01

PRESENTATION

This collection is named after a type of traditional Provençal dwelling, many of which can be found in our vineyards.

This organic wine was originally produced by two brothers, who inherited two similar bastides, one opposite the other.

TERROIR

Clay-limestone slopes of south 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°C. Racking and maturing on fine lees.

VARIETALS

13.0 % VOL.

Grenache noir, Syrah, Carignan, Ugni blanc

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									Bottle barcode	Case barcode
	Bourgogne écova évolution MB 75 CL							750		3	760300620922	3760300621929
	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)
Γ	EPAL	6	630	5	21	1.17	7.2	778	29.6	8.14	30x25x16.8	170x120x80
	Palette universelle	Units per	Units per	Layers per pallet	Cases per	Btl weight	Case	Pallet	Btl height	Btl diameter	Case dimensions	Pallet dimensions (H*W*D cm)

1.17

7.2

828

29.6

8.14

30x25x16.8

140x120x100

672

LES 2 BASTIDES

VMF