

VIGNOBLES



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.

WINEMAKING

Produced from fully destalked fruit which enters our facilities via a specially reserved entrance. Natural fermention takes place over a period of 10 days (approx), producing a generous wine with a silky feel.

Following the malolactic fermentation period, the wine is aged in the tank for around 6 months.

VARIETALS

14.9 % VOL.

Grenache, Syrah

SERVING

To be served at $15/16^{\circ}C$

TASTING

Intense red color. Expressive nose of spices and red fruits. Well balanced and concentrated in mouth, with a long lasting finish.

FOOD PAIRINGS

Provencal cooking, red meat and game.

Туре с	LES 2 B	TOUX ASTIDES
burgundy ecova ev		Type of burgundy ecova ev

DEMAZE

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
burgundy ecova evolution feuille morte							750			3 760 300 620 175	3 760 300 621 172
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)	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 170x120x80
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 140x120x100

