





PRESENTATION

It is original to offer a Domain wine in a cooperative. The crop of Mr Faure's domain is isolated from the overall harvest of the cellar. It is received and vinified separately. The pebbles on more than one meter deep lend character and warmth to the wine produced. The first vintage bottled was the 1996 red, when a part of our vineyard got the Côtes du Rhône Villages appellation. In Provence, the term "Camp Reves" means "field on the other side." This name was given to the area as it is located on the farthest part of the town and is an arm of land that juts into the territories of neighboring villages.

TERROIR

Quartz pebbles

WINEMAKING

Traditional vinification. Long maceration.

VARIETALS

15 % VOL.

Carignan, Grenache, Syrah

SERVING

To be served at 15/16°C.

TASTING

Garnet color. complex nose dominated by empyreumatic flavors (mocha, toast), highlighted by notes of spices (pepper). Powerful attack on the palate, with silky tannins and a spicy finish.

FOOD PAIRINGS

Marinated meats, game (wild boar, deer), strong cheeses.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Burgundy Tradition Feuille morte							750 ml			3 373 160 045 592	3 373 160 145 599
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 (cm)	cer Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,23	7,6	820	29,4	8,14	30 x 25 x 16,8	EUR 170 x 120 > 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 diamet (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1,23	7,6	873	29,4	8,14	30 x 25 x 16,8	VMF 140x120x100

