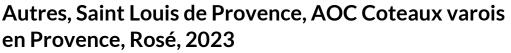
AUTRES





AOC Coteaux varois en Provence, Provence, France

The terroirs, the vines, the sky, the soils, biodiversity... Observing nature, listening to its cycles, gives the feeling of working on a new land every day. This organic wine is all of us: the women and men who make this wine from the Var hills in Provence, and those who share it.

PRESENTATION

The terroir of the Coteaux Varois en Provence owes much of its character to its geology: a series of limestone and clay-limestone folds oriented from east to west alternate with areas of gravel and flint.

WINEMAKING

Night mechanical harvest. Short maceration. Pressing. Malolactic thermo-regulated alcoholic fermentation blocked. Traditional vinification in stainless steel vats, controlled temperatures.

CERTIFICATIONS

Organic wine accredited by QUALITE FRANCE / BUREAU VERITAS

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache noir, Syrah

Contains sulphites.

TASTING

This rosé wine presents a pale dress, with pink shades. The expression of fresh fruit and citrus awaken the taste buds with harmony and elegance on the finish.

SERVING

Savoured at 6-8°.

FOOD PAIRINGS

To be enjoyed as an aperitif and with all the cuisines of the South.

AGEING POTENTIAL

Enjoy all year long

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bordelaise Lux Natura							750	en co	ours	3269210256264	3269210106712
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.16	7.10	735	31.30	7.20	23x15x32	120x80x146



ESTANDON COOPERATIVE EN PROVENCE

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