

ESTANDON PARTENAIRES



Pesque Lune Blanc - Organic wine

IGP Var Correns, France

A long time ago, in Correns, late into the night, on the old bridge above the Argens river, the moon was dancing quietly and put her divine light discretely on a fisherman. He became Pierre, the Moon Fisherman. The Pesque Lune was born, a wine with an incredible beauty.

PRESENTATION

The terroir and the cooperative winery of Correns are situated in the heart of the village in Provence.

This last extends from the Argens valley, passes through the outskirts of the village, to go stretch towards the most narrow plateaus at the foot of the Mount Bessillon. The diversity, wealth, harmony of life and natural environment are making this village a privileged terroir for the production of great cuvées.

WINEMAKING

Destemmed, crushed harvest

Soft pneumatic pressing.

Settling for 36 hours at 8 ° C

Fermentation at low temperature (15 ° C) for 3 weeks.

Aging: 4 to 6 months on fine lees in vats.

VARIETAL

Ugni blanc 100%

TASTING

Light, fresh and fruity wine that can be served on any occasions.

SERVING

Recommended serving temperature: between 7 and 9 ° C

FOOD PAIRINGS

As an appetizer or with fish.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bordelaise					75cl		3760061034310				
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600									

