



Classique, AOP Luberon, Blanc

AOP Luberon, Vallée du Rhône, France

This Classique Luberon gets its liveliness and freshness from the vineyard of Marrenon which is entirely within a beautiful Regional Natural Park, on the slopes of the Luberon Massif, in the south of France.

TERROIR

Plots of limestone marl.

IN THE VINEYARD

Harvesting from mid-September to early October depending on the grape variety. Harvested at night to preserve the aromatic freshness.

VINIFICATION

Short skin maceration before pressing. Fermentation at low temperature (14 to 16°C).

AGEING

Aged on fine lees with light stirring.

VARIETALS

Grenache blanc 60%, Vermentino 40%

SPECIFICATIONS

Alcohol content: 13 ABV

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve chilled, between 10 and 12°C. A great companion to an aperitif, with fresh goat cheese toast or Mediterranean fish in sauce.

AGEING POTENTIAL

2 to 3 years

TASTING NOTES

Crystalline, pale yellow color with brilliant nuances. The nose is intense and fruity with dominant aromas of pear and apricot. On the palate, we find fruit aromas mixed with exotic notes, enhanced by a beautiful round structure; carried by an acidulous frame which gives it a nice length in mouth.

Type of bottle			item code			Bottle barcode			Pack barcode			Case barcode		
BOURGOGNE CARACTERE L+G/ECOVA			AT025102			3256811113904						3256811612940		
Volume (ml)	Unit per pack	Unit per case	Unit 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)		
750		6	600	4	25	1.280	7.865	810	30.1		23.8*16.1*30.5	12,2*80*120		

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



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