



Classique, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

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

TERROIR

Selected plots from terroirs of limestone slivers in the foothills of the Luberon.

IN THE VINEYARD

Harvest between the end of September and mid-October, depending on the maturity of the grape varieties.

VINIFICATION

Maceration for 7 to 12 days, gentle extraction at relatively low temperatures (20°-22°C). Free-run juice only

VARIETALS

Syrah 60%, Grenache noir 40%

SPECIFICATIONS

Alcohol content: 14 ABV

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

SERVING

Serve at 18°C. A great companion to a rack of lamb with herbs from Provence or with a regional cheese.

AGEING POTENTIAL

2 to 3 years

TASTING NOTES

Its color is deep ruby red. The nose is intense and elegant, with aromas of blackcurrant, blackberry, raspberry and cherry. In mouth, the palate has ripe fruit, then becomes more complex. Filling, roundness and good frame which give length in the mouth. It further opens on complexity with more spicy notes.

Type of bottle			item code			Bottle barcode			Pack barcode			Case barcode		
BOURGOGNE CARACTERE L+G/ECOVA			AT024669			3256811113881						3256811612926		
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		

