



Les Hautes Sentes, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

As a result of careful plot selection, this cuvée expresses a magnificent terroir but also the work and know-how of our winemakers.

PRESENTATION

Les Hautes Sentes got its name from the trails that lead to our high altitude vineyards. Being winemakers in a natural park requires us to protect our environment, its biodiversity, its local crafts and its culture. The more biodiversity there is, the more the terroir speaks.

TFRROIR

Plots of limestone scree. Late ripening areas of the Luberon. Vineyards at an altitude of 300m to 400m.

IN THE VINEYARD

Grapes destemmed.

HARVEST

Harvest from the end of September to the beginning of October.

WINEMAKING

Traditional vinification on destemmed grapes, alcoholic fermentation at between 20 and 22 degrees, followed by maceration for fermentation for 10 to 12 days.

VARIETALS

Syrah 80%, Grenache noir 20%

14.5 % VOL.

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

SERVING

Serve between 16°C and 18°C. Pairs perfectly with meat, game and cheese, especially lamb kebabs and pan-fried eggplant.

TASTING

A beautiful ruby color. Young and open nose of fresh fruits (raspberry, blackcurrant) and a touch of ripe fruits. On the palate smooth and coated with fresh fruit aromas and a hint of blackcurrant liqueur. Clean and fresh finish.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE REGAIN MUSGO							750	AT02	4131	3256811114598	3256811614517
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)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	594	9	11	1.250	7.775	793	29.6		17,3*24,9*30,4	12,2*80*120

