



Sous les Cerisiers, AOP Ventoux, Rosé

AOP Ventoux, Vallée du Rhône, France

Made from Grenache and Syrah grapes, this AOP Ventoux wine is characterized by its freshness. It reveals subtle aromas of small red fruits.

PRESENTATION

Sous les Cerisiers is an ode to the beauty of cherry blossoms surrounding the vineyards with the Mont Ventoux in the background...

TERROIR

Terroir of clay-limestone gravel at the foot of the Monts du Vaucluse.

IN THE VINEYARD

Harvest at night.

WINEMAKING

Direct pressing, then fermentation at controlled temperature (14°-16°C). Keeping the berries- then the juice - always at low temperature allows to avoid any oxidation and thus to remain a fresh wine full of aromas.

VARIETALS

Grenache noir 80%, Syrah 20%

13 % VOL.

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

SERVING

To be drunk chilled between 8 and 10°C. Ideal as an aperitif, with cold cuts or all kinds of grilled meats.

TASTING

Seductive pale pink color. Fine and subtle nose of red fruits. Frank attack followed by a crunchy substance. Aromatic finish with great finesse.

AT NOSE

Fine and subtle nose of red fruits

ON THE PALATE

Frank attack followed by a crunchy substance.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE CARACTERE L+G/ECOVA							750	AT02	4949	3256817003599	3256817003605
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	4	25	1.140	7.092	732	30,1	7.63	30,5*23,8*16,1	12,2*80*120