



Chemin des Lions



Chemin des Lions - Grande Cuvée Velours - 2024

IGP Pays d'Oc, France

The Gulf of Lion stretches across southern France, between Spain and Provence, opening the vineyards wide to the Mediterranean. Maritimewinds—tramontaneandmistral—regulatetemperatures,keep vines healthy, and promote balanced ripening. Combined with garrigue soils and strong sunlight, this maritime influence shapes terroirs that produce wines both expressive, fresh, and structured, with a clear Mediterranean identity.

THE VINTAGE

A challenging yet rewarding vintage, marked by a welcome return to freshness, delivering wines with vibrant aromatics, lively structure and excellent drinkability.

VARIETALS

Grenache noir, Mourvèdre, Syrah

14 % VOL.

Contains sulphites.

SERVING

Between 16 and 18 °C.

TASTING

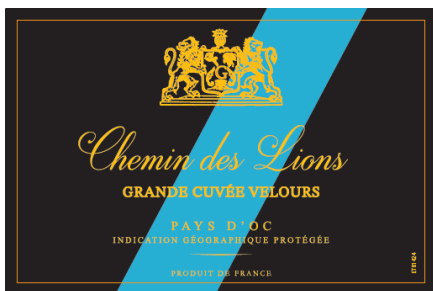
The dress reveals a deep and shiny red.

The nose expresses itself intensely on fruity and tangy notes, enhanced by delicate floral touches.

In the mouth, the wine is round and harmonious, with a fresh attack that perfectly balances fullness and lightness, offering a tasting that is both lively and elegant.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine, Red meat



Type of bottle				Closure		Volume (ml)	item code	Bottle barcode	Case barcode			
Bouteille (75 cl)				Capsule à vis		750		3 04571 004912 0	3 04571 004643 3			
Palette Europe	Units per pack	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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	6	570	5	19	1.3	8.3		290		17,3 x 24,4 x 29,6	

