



Domaine de Sainte Marie, IGP Pays d'Oc, Rouge

IGP Pays d'Oc, France

PRESENTATION

The Domaine de Sainte-Marie covers 40 hectares and produces a wine made 100% from Merlot, grown on clay-limestone alluvial soils.

The grapes, carefully destemmed, undergo maceration at a controlled temperature (25 to 30 °C), followed by a three-week fermentation and aging for twelve months in oak barrels, providing depth and complexity.

VARIETAL

Merlot

13 % VOL.

Contains sulphites.

SERVING

Between 16 and 18 °C.

TASTING

The dress displays a deep and sustained red. The nose reveals beautiful vanilla notes, while the mouth, opulent and fleshy, extends into delicate woody and spicy nuances.

FOOD PAIRINGS

This wine will ideally accompany red meats and game.



Type of bottle			Closure		Volume (ml)	item code	Bottle barcode	Case barcode			
Bordeaux conique			Bouchon de liège		750		3 04571 001266 7	3 04571 001267 4			
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1.35	8.3		30.0		24,6 x 16,4 x 30,	

