



Chemin des Lions



Chemin des Lions - Rosé 2025

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

Traditional winemaking at low temperature.

VARIETAL

Grenache gris

12.5 % VOL.

Contains sulphites.

SERVING

Between 8 and 10 °C.

TASTING

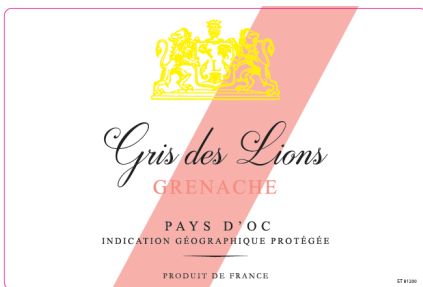
The dress reveals a bright salmon pink.

The expressive and seductive nose opens up to fruity and tangy notes, enhanced by delicate floral touches.

On the palate, this grey wine offers a fresh attack, a round and harmonious texture, combining amplitude and lightness with precision for an airy and refreshing finish.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, French cuisine



Type of bottle				Closure		Volume (ml)	item code	Bottle barcode	Case barcode			
Bourgogne Antique				Capsule à vis		750		3 04571 004642 6	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	



Chantovent

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



EXNLZE