



Petit Berger, IGP Pays d'Oc, Blanc

IGP Pays d'Oc, France

PRESENTATION

Petit Berger is a refreshing and structured white wine made from a blend of 3 grape varieties: Chardonnay, Grenache, and Marsanne.

VARIETALS

Chardonnay, Grenache blanc, Marsanne

13 % VOL.

Contains sulphites.

SERVING

Between 8 and 10 °C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

A beautiful shiny golden robe, slightly amber-colored.

AT NOSE

Complex aromas of white-fleshed fruits and fragrances of white flowers.

ON THE PALATE

This wine reveals a rich and balanced aromatic palette, with flavors of stone fruits. The long and persistent finish leaves an impression of freshness and fruity sweetness.

FOOD PAIRINGS

Served chilled, it will perfectly accompany poultry in sauce, fatty fish, Mediterranean dishes, and fresh cheeses, for example.

Type of bottle		Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bourguignonne		Capsule à vis		750				3 04571 004907 6		3 04571 004908 3	
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	1.3	8		290		17,3 x 24,4 x 29,6	

