



Sous les Cerisiers, AOP Ventoux, Blanc

AOP Ventoux, Vallée du Rhône, France

Made from Roussanne and Grenache Blanc grapes, this AOP Ventoux wine presents itself with floral flavors and subtle aromas of yellow fruits. On the palate, this wine is carried by a nice freshness which is both aromatic and gustatory.

PRESENTATION

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

TFRROIR

Plots of clay-limestone and sandy conglomerate.

IN THE VINEYARD

Harvested at night to keep the freshness of the grapes.

WINEMAKING

Pneumatic pressing. Cold settling, alcoholic fermentation at 15°C. No malolactic fermentation.

VARIETALS

Clairette, Grenache blanc, Roussanne

13 5 % VOI

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

SERVING

Perfect as an aperitif or with a grilled monkfish fillet.

TASTING

The Clairette grapes brings aromas of ripe pears while the Roussanne contributes pretty floral notes. The wine itself is balanced, tender, coated, and delicate. This cuvée is carried by the aromatic freshness.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CARACTERE L+G/ECOVA							750	AT02	5099	3256817003575	3256817003582
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 diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.145	7.132	772	29.6	8.14	30*25,3*17	12,2*80*120