



CHANTOVENT

LE SOUFFLE CRÉATIF DU LANGUEDOC



Lard abstrait - Vin de France - Rouge

Vin de France, VSIG, France

Lard Abstrait offers a profile of bright, fresh and light red wine that will accompany your appetizers. It stands out for its fresh and crunchy red fruits.

WINEMAKING

Destemmed grapes and maceration at controlled temperature (25-30°C) then transferred to stainless steel tanks.

VARIETAL

Grenache noir

12 % VOL.

Contains sulphites.

SERVING

Between 14 and 16 °C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

Silky purple dress with bright red reflections.

AT NOSE

Intense aromas of fresh red fruits (strawberry, redcurrant) and light notes of sweet spices.

ON THE PALATE

Very rich and balanced, it offers aromas of fresh berry coulis.

Type of bottle			Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille (75 cl)			Capsule à vis		750				3 045710 04909 0		3 04571 004910 6	
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	1.15	7.10		296		24,6 x 16,4 x 29,8		

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



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