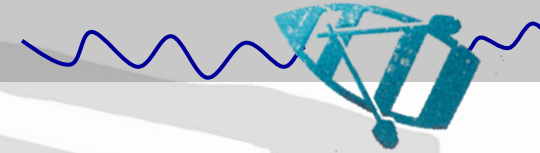


Mer d'huile, soleil ardent, douce brise...? Il est temps de sortir nos canots bleus ! Prenons le large pour profiter de sa fraîcheur.

*Sea of oil, blazing sun, gentle breeze ...? It's time to take out our blue canoes! Let's get to the open sea to enjoy its freshness.*



### **Terroir**

Cailloutis argilo calcaire.

### **Cépages**

Cinsault 24%, Grenache 76%

### **Rendements**

45 hl/ha

### **Vinification**

Le moût, issu exclusivement de pressurage direct, subit après débouillage une fermentation thermorégulée d'environ 10 jours avec un sous-tirage dès la fin des sucres.

### **Dégustation**

Robe rose pâle.

Nez expressif aux arômes d'agrumes et fruits rouges.

Bouche ronde, équilibrée aux notes de framboises.

### **Conseils**

Servir frais à 8°C sur grillades, salades composées, ou à l'apéritif entre amis.

### **Divers**

Bourgogne Tradition – 750 ml

Cartons de 6 bouteilles debout

630 bouteilles / pal EURO

### **Soil**

Gravel limestone-clay soil.

### **Grape varieties**

Cinsault 24%, Grenache 76%

### **Yield**

45 hl/ha

### **Winemaking**

*The must, which comes exclusively from direct pressing, undergoes after settling a thermo-regulated fermentation of about 10 days with sub-drawing as soon as the sugars are finished.*

### **Tasting**

*Pale pink colour.*

*Expressive nose of citrus and red fruits Round and balanced*

*mouthfeel with notes of raspberry.*

### **Advice**

*To be served chilled at 8°C on grilled meats, mixed salads or with friends to have an aperitif.*

### **Other**

*Burgundy Tradition shape – 750ml*

*Boxes of 6 upright bottles*

*630 bottles on EURO pallet*

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