

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: BISTRO		REGION: Luberon, Provence, France	
APPELLATION: Vin De France		VINTAGE: 2022	ALCOHOL: 13.5%
PRODUCER: Cave De Louerion		ATTRIBUTE: Vegetarian	
WINEMAKER: Cave De Louerion			

GRAPES:

Grenache, Syrah, Carignan, Cornoise

TERROIR:

Located at the foot hill of Alpes de Hautes Provence, Les Vauginnes on the edge of the Parc of Luberon. The vines are growing in rocky soil typical of Provence terroir.

VINES:

VINIFICATION:

After destemming, short cold skin maceration followed by vinification at low temperature. Plot selection of old vines.

MATURATION:

TASTING NOTES:

Lovely salmon pink colour, red fruits on the nose with strawberry notes. This is a very pleasant wine with well-balanced freshness and roundness.

PAIRING SUGGESTION:

Ideal as an aperitif, with salads or grilled dishes.

SERVING TEMP:

8-12°C

