

S SABLETTE

Designation :	AOC COTES DE PROVENCE ROSE
Vintage :	2016
Grape varieties :	Grenache, Carignan, Cinsault, Tibouren, Syrah.
Origin :	South west of France, between Marseille and Cannes, approximately 19 000 hectares of vineyards.
Vinification :	Short maceration process (24 to 48 hours) at 15 ° C. Pressing, racking (with a rotating filter in the best cases), fermentation between 16 and 18° C. Stabilisation, wine clarification and conservation in inert atmosphere.
Soil :	Numerous types of soil : red clay, chalky plateaux, gravel, stone, silty alluvia, sandstone.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Light pink with slightly purple shades, clear.
 Nose :	Elegant and fine, flavoured, red fruit, recurrent, spices.
 Palate :	Ample and fleshy, with a lot of finesse.
Recommendations :	A summer wine par excellence (grilled food, Provence salads, salade niçoise) can be served with meals all year round (red meat, white meat).
Serving condition in C° :	10 - 12
Alcohol content :	13
Cellar potential :	1 - 2 years
Acidity G/L :	0



Product code :	697037
Bottle type :	0,75 ELISABETH BC BLC BG PLATE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.54 Kg / L 80 x l 80 x h 345
Full bt weight :	1.29 Kg
Case weight / size in mm :	15.8 Kg / L 333 x l 251 x h 357
Cubic Capacity :	0.03 m ³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	14
Number of cartons per palett :	70
Palett weight :	1106 Kg
Bottle Barcode :	0641586342490
Carton Barcode :	01350061112503

