



Il Était Une Fois, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

PRESENTATION

Once upon a time in the Luberon, in the heart of a Natural Park, with unique riches, a visionary man, Amédée Giniès, chose to unite the know-how and talents of the Luberon winegrowers for the recognition of its terroir as an Appellation of Controlled Origin.

TERROIR

Grapes from selected plots in the heart of the Luberon on clay-limestone soils. Vineyards located at an altitude of 300 to 400 m.

IN THE VINEYARD

The method of vine training is of high quality: pruning in cordon de royat, careful trellising of the vines, mechanical cultivation. The grapes are harvested at the end of long maturation periods, on the stump.

VINIFICATION

Alcoholic fermentation between 20° and 24°C, soft extractions and maceration between 12 and 20 days.

Long and respectful maturation under the meticulous eye of our oenologists.

VARIETALS

Syrah 80%, Grenache noir 20%

SERVING

Serve chilled (8-10°C). It will be a perfect as an aperitif or as an accompaniment to marinated chicken brochettes.

TASTING

Ruby red color. In the nose aromas of garrigue, roasted hazelnut and some subtle touches of mocha. Smooth on the palate, on a coulis of ripe red fruits (raspberry, blackcurrant). Some notes of black zan, roasted hazelnuts and pepper. A well present structure in mouth underlines a very ripe matter. Long finish.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
							750			3256817010566	3256817010573
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	5	16	1.390	8,600	711	30,5		30,5*28,9*19,1	12,2*80*120

