



Les Grains | Vermentino, IGP Méditerranée, Blanc

IGP Méditerranée, France

This cuvée is marked by a lot of freshness and intense fruitiness.

PRESENTATION

A superb Vermentino with a lot of freshness and sweetness, revealing beautiful notes of candied citrus fruits (mandarin).

LOCATION

This Vermentino comes from the altitude vineyard of Marrenon, inside a magnificent Regional Natural Park, in the South of France.

TERROIR

Plots located at an altitude of more than 300m and composed of safres and clay-limestone.

IN THE VINEYARD

Harvest from the end of September to mid-October. Night harvest only.

VINIFICATION

Pneumatic pressing, selection of the first juices. Alcoholic fermentation at 13°-16°C.

AGEING

Aging on fine lees.

VARIETALS

Vermentino 100%

SERVING

Serve between 8°C and 12°C. To be enjoyed as an aperitif, but also with grilled fish or shellfish.

TASTING

The Vermentino is lively, fresh, fruity and a whole palette of citrus fruits on the nose. The palate is greedy with a slight lemony note. The finish is expressed in length with aromas of citrus (almost mandarin).

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BORDELAISE ELITE							AT024907		3256811115717		3256811615323	
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*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	12,2*80*120	12,2*80*120	

