




PLACE DU VILLAGE

Designation :	LA P'TITE PIERRE WINE OF FRANCE WHITE
Vintage :	2024
Grape varieties :	70% colombard / 15% Ugni Blanc / 15% Gros Manseng
Origin :	Gascony
Vinification :	The grapes are harvested by machine at night. They are gently pressed. The juice is then sent to a tank for cold sedimentation. The clear juice is then racked to another tank where the alcoholic fermentation takes place at a low temperature thanks to the addition of commercial yeasts. Once the ferment is finished, the wine is sulphured and kept on its fine lees to maintain a good level of freshness in the nose and in the palate.
Soil :	Clay limestone soils and fawn sands
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	White pale colour
 Nose :	Nice aromas of citrus and white fruits are revealed in the nose.
 Palate :	The palate is fresh, well balanced, and persistent with slight lemony notes.
Serving condition in C° :	10-12°C
Alcohol content :	10.5
Cellar potential :	18 months
Acidity G/L :	0
Residual sugar G/L :	5GR



Product code :	135811
Bottle type :	0,75 BGNE ECOVA VIS FM
Capacity :	0.75 L
Empty bt weight / size in mm :	0.395 Kg / L 80.3 x l 80.3 x h 295
Full bt weight :	1.145 Kg
Case weight / size in mm :	7.1 Kg / L 253 x l 172 x h 304
Cubic Capacity :	0.013 m³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	21
Number of cartons per palett :	105
Palett weight :	745.5 Kg
Bottle Barcode :	3500610174179
Carton Barcode :	3500611234421

