

PLACE DU VILLAGE

Designation : Vintage : Grape varieties :

Origin : Vinification :

Country origin :

Sensory characteristic :

Colour :

Nose :

Palate :

Serving condition in C° : Alcohol content : Cellar potential : Acidity G/L : Residual sugar G/L : Place du Village Rosé Vin De France 2024 39% Cinsault, 35% Grolleau Noir, 15% Gamay, 11% Pinot Noir 50% Languedoc and 50% Loire Harvest at a prematurity stage/ Mechanical harvest during night and very early in the morning / Direct Pressurage direct) - Cold sedimentation -

Pressing (Pressurage direct) - Cold sedimentation -Alcoholic fermentation at low temperature in order to obtain expressive aromas and to maintain a good freshness in the wine / No malolactic fermentation / Once the wine is fermented it is kept in tanks on fine lees up to the bottling stage.

FRANCE

Pale pink colour The nose is expressive with aromas of red fruits, grenadine and candy notes. The palate reveals balanced flavours, freshness and a fruity finish. 12°C 11 1 year 1/2 (This is a wine to be consumed quickly) 0 4GR



Product code :	13
Bottle type :	0,
Capacity :	0.
Empty bt weight / size in mm: :	0.3
Full bt weight :	1.
Case weight / size in mm :	7.
Cubic Capacity :	0.
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	21
Number of cartons per palett :	10
Palett weight :	74
Bottle Barcode :	35
Carton Barcode :	35

135812 0,75 BGNE TRAD ALL 395G VIS BL 0.75 L 0.395 Kg / L 80.3 x I 80.3 x h 295 1.145 Kg 7.1 Kg / L 253 x I 172 x h 304 0.013 m³ 6 5 21 105 745.5 Kg 3500610174186 3500611234438



