



CHEMIN DES PAPES VIS

Designation :	AOC COTES DU RHONE RED
Vintage :	2025
Grape varieties :	Wine made from a blend of Syrah, Grenache, Mourvêdre.
Origin :	Southern Côtes du Rhône, wine-growing property located between Montélimar and Avignon.
Vinification :	The grapes are harvested when just ripe, destemmed, crushed and fermented for 6 - 12 days at a controlled temperature (about 30° C). The best land and wineries are selected for this wine.
Soil :	The soils are clay-chalky, or rolled pebbles in some areas (same kind as those of Châteauneuf du Pape).
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Fairly intense ruby red, clear and brilliant.
 Nose :	Red fruit, strawberries, blackberries, currants, spices.
 Palate :	Very round and warm wine, with typical spicy notes.
Recommendations :	Red wine that may be served with cold meats, salad, grilled meat and a large number of Mediterranean dishes.
Serving condition in C° :	14 - 16
Alcohol content :	14
Cellar potential :	12 month
Acidity G/L :	0

Product code :	250615
Bottle type :	0,75 FRED VIS FM NEUTRE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.54 Kg / L 83 x l 83 x h 298
Full bt weight :	1.29 Kg
Case weight / size in mm :	8.09 Kg / L 261 x l 177 x h 314
Cubic Capacity :	0.015 m ³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	12
Number of cartons per palett :	60
Palett weight :	485.4 Kg
Bottle Barcode :	641586362498
Carton Barcode :	13120585056576

