

MONTMIJA Le Bistro White

Producer: Claude Vialade

Origin: European Community

Appellation: VDPCE

Type of wine: Organic



<u>Varietal range:</u> The Verdejo grape variety, which is related to Sauvignon, imbues this wine with freshness. Languedoc Sauvignon adds lemony aromatics.



Soil types: The wines in this blend are grown in vineyards where the climate is conducive to farming organically.



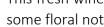
Vineyard management: All the vines are farmed organically. Yields total 80 hl/ha. The Verdejo is grown in La Mancha. The Sauvignon is trained using the Guyot system with three training wires in the Languedoc region.



Winemaking: The organic grapes are harvested by machine then destemmed on arrival at the winery. Pre-fermentation cold maceration develops aromas of white-fleshed fruits. Fermentation at low temperatures adds fruitiness and character to the wine. During the entire winemaking process and maturation, the wine is kept in inert conditions using nitrogen, thereby fully preserving its fermentation aromas of flowers and fruit.



Tasting notes: Drinking temperature: 8-10 ° C.





This fresh wine opens up to aromas of stone fruits such as peach with some floral notes.

Food pairings: Serve as an aperitif, with cold meats and goat's cheeses.



Type: Bordeaux impulsion screwcap

> Height: 29.95 cm Weight: 1.20 kg

EAN barcode: 3569401004798

Box

Size: 23.5 x 16 x 30.7 cm

Weight: 7.38 kg

SU/Box: 6 without dividers

EAN barcode: 3569408004791 (non vintage)

Layer

Number of boxes: 25 SU/Layer: 25 x 6 = 150

Pallet

Size: 120 x 80 x 136.5 cm

IALAD

MONTMIJA

SIGNATURE BIOLOGIQUE

Weight: 760 Kg

Number of layers: 4

Boxes/Pallet: 4 x 25 = 100

SU/Pallet: 100 x 6 = 600