

PREFERENCE



Plan de Dieu



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position.

Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses, in vats to give it the best preparation for bottling and to enhance the quality of its flavour.

Blending

This Plan de Dieu is produced from a blend of Grenache, which gives the wine fullness and elegance, Syrah for its concentration and Mourvedre for its good length.

Tasting

Tasting reveals this to be a fine red wine, developing a pleasant mixture of fresh fruit aromas, such as cherry and raspberry . The mouth is concentrated and well-balanced, underlined by elegant tannins.

The spicy notes on the nose and the tipicity of the wine make this Plan de Dieu our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Traditional Burgundy	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165