

NECTAR & NATURE

Designation :	IGP MÉDITERRANÉE ROSÉ
Vintage :	2025
Grape varieties :	50% Merlot - 25% Grenache - 25% Syrah
Vinification :	The grapes are harvested at night to preserve the wine's freshness and aromas. They are then pressed directly to obtain a beautiful pale pink colour. Fermentation takes place at a low temperature (15 to 18°C). The wine is then matured on its lees for 2 to 3 months to give it a fuller flavour on the palate.
Soil :	Clay-Limestone
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Luminous pale pink.
 Nose :	Delicate & expressive aromas of white flowers, white peach and citrus fruits.
 Palate :	Beautifully balanced, with tension and volume and a long, lingering, gourmet finish.
Recommendations :	This rosé wine can be enjoyed on its own, chilled, as an aperitif or as an accompaniment to tapas, gazpacho, fish, salads, pizzas and desserts.
Serving condition in C° :	Serve chilled, between 12 & 14°C.
Alcohol content :	10.5
Cellar potential :	This wine should be enjoyed young. Can be kept for one year 1/2 max.
Acidity G/L :	0
Residual sugar G/L :	4GR



Product code :	130617
Bottle type :	0,75 BGNE TRAD ALL 395G VIS BL
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 :	7.112 Kg / L 252 x l 171 x h 306
Cubic Capacity :	0.013 m³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	28
Number of cartons per palett :	140
Palett weight :	995.68 Kg
Bottle Barcode :	3500610170027
Carton Barcode :	13500611226324



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Designation : IGP PAYS D'OC

Vintage : 2023

Grape varieties : MERLOT

Origin : FRANCE

Country origin : FRANCE

Sensory characteristic :



Colour :

Dark red with purple reflections.



Nose :

Powerful aromas of small red fruits such as cherry and plum, with spicy notes.



Palate :

Silky, balanced attack with a long and structured finish.

Recommendations :

This Merlot is ideal for red meats, cheeses with character, grilled steaks, steak tartares, grilled beef cutlets and roasts

Serving condition in C° : 14-16°C

Alcohol content : 10.5

Cellar potential : 1-3 years

Acidity G/L : 0

Residual sugar G/L : 8GR



Product code : 138431
Bottle type : 0,75 BOURGOGNE ECOVA VS 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 : 3500610173295
Carton Barcode : 3500611232892



NECTAR & NATURE

Designation :	IGP côtes de Gascogne
Vintage :	2024
Grape varieties :	Sauvignon blanc
Soil :	Clay limestone
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Pale golden colour.
 Nose :	Aromas of white fruits such as pear and apple.
 Palate :	Well-balanced with a crisp finish.
Recommendations :	It can be enjoyed on its own or with fish and seafood.
Serving condition in C° :	12°c
Alcohol content :	9.9
Cellar potential :	2 years
Acidity G/L :	0
Residual sugar G/L :	11GR



Product code :	138432
Bottle type :	0,75 BOURGOGNE ECOVA VS 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 :	3500610173288
Carton Barcode :	3500611232885

