






MOILLARD

Depuis 1850



MOILLARD LONG DU BOIS

Designation :	Bourgogne Aligoté
Vintage :	2016
Grape varieties :	Aligoté
Origin :	Bourgogne Aligoté is a protected designation of origin reserved for wines produced into the delimited area of the Bourgogne designation planted exclusively with the Aligoté variety.
Vinification :	Slow pneumatic pressing, long alcoholic fermentation, malolactic fermentation and then the wine is aged in a vat on fine dregs.
Soil :	Clay and limestone.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	White gold colour sprinkled by green reflections.
 Nose :	Fruity, fresh and clear perfumes.
 Palate :	It offers grape and green apple aromas, embellished by lemony notes.
Recommendations :	It goes perfectly with sea food, snails, nems or goat cheeses.
Serving condition in C° :	13°C.
Alcohol content :	12
Cellar potential :	2-5 years.
Acidity G/L :	0



Product code :	RE723990
Bottle type :	0,75 FRED BOUC FM NEUTRE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.53 Kg / L 83 x l 83 x h 299
Full bt weight :	1.28 Kg
Case weight / size in mm :	14.32 Kg / L 345 x l 258 x h 310
Cubic Capacity :	0.028 m ³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	12
Number of cartons per palett :	60
Palett weight :	859.2 Kg
Bottle Barcode :	641586345613
Carton Barcode :	13180421054326