






# MOILLARD

*Depuis 1850*



## MOILLARD LE ROSE DU BEAUJOLAIS

<b>Designation :</b>	AOP Beaujolais - Rosé
<b>Vintage :</b>	2019
<b>Grape varieties :</b>	Gamay
<b>Origin :</b>	The grapes come from different vineyards of Beaujolais in the area of Liergues and Saint Jean d'Ardières.
<b>Vinification :</b>	The musts are obtained by direct pressing in order to favor freshness, aromatics and a pale pink robe with purple reflections. All manipulations are carried out away from oxygen to protect this delicate product. Fermentation takes place in thermoregulated stainless steel vats at low temperature to reveal the aromatic potential. Malolactic fermentation is not sought on this wine to preserve its freshness. The wine is matured on total lees with regular stirring in order to develop the fat and aromatic potential of the product.
<b>Soil :</b>	The soils are granitic in nature, with shales and clay veins.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	Pale pink robe.
 <b>Nose :</b>	Intense nose of red fruits and lemon with menthol notes.
 <b>Palate :</b>	Round mouth, fresh and ample.
<b>Recommendations :</b>	Excellent as an aperitive or with grilled fishes.
<b>Serving condition in C° :</b>	8°-10°C
<b>Alcohol content :</b>	13.5
<b>Cellar potential :</b>	Drink within 2 years.
<b>Acidity G/L :</b>	0



<b>Product code :</b>	745463
<b>Bottle type :</b>	0,75 BAUME BC BLC ROSE+PIQUIRE
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.71 Kg / L 91.4 x l 91.4 x h 320
<b>Full bt weight :</b>	1.46 Kg
<b>Case weight / size in mm :</b>	8.992 Kg / L 288 x l 194 x h 344
<b>Cubic Capacity :</b>	0.019 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	20
<b>Number of cartons per palett :</b>	100
<b>Palett weight :</b>	899.2 Kg
<b>Bottle Barcode :</b>	641586348263
<b>Carton Barcode :</b>	13120585025398

