L'OLIVIER DE MONTRABECH





Olivier de Montrabech Rouge, IGP Pays d'Oc, Rouge

IGP Pays d'Oc, France

LOCATION

Located in the Languedoc, the historic Chateau de Sérame has origins dating back to the Gallo-Roman period. The Domaine is nestled in a preserved natural environment, bordered by the Aude river and the Canal du Midi, and at the junction of two appellations: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.

IN THE VINEYARD

The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

WINFMAKING

Traditional vinification

Fermenting around 25°C during 10 to 12 days under controlled temperatures.

AGFING

Hermetically sealed to preserve freshness.

VARIETALS

Syrah 30%, Carignan 20%, Grenache noir 20%, Merlot 20%, Cabernet sauvignon 10% 14 % VOL.

Contains sulphites.







Service temperature between 14 and 16°C.

AGEING POTENTIAL

Enjoy all year long



Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BDX Prestige							750			3760325400813	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	cr Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	5	2	1.3	8	800	32.5	7.4	34 x 23 x 15	170 x 120 x 80



