L'OLIVIER DE MONTRABECH



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

IGP Pays d'Oc, France



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.

Harvesting in the early morning when temperatures are at their lowest allows the grapes to retain their full aromatic potential. The grape varieties assembled to make up this vintage are vinified with minimal use of additives

Direct pressing and cold settling.

Slow fermenting at 18°C during 12 to 15 days under controlled temperatures.

Maturing on lees with regular stirring.

Grenache noir 50%, Cinsault 40%, Syrah Residual Sugar: < 2 g/l



Contains sulphites.

Service temperature between 6 and 8°C

Enjoy all year long







Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BDX Prestige							750		376032		
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	20	1.3	8	800	32.5	7.4	34 x 23 x 15	170 x 120 x 80



