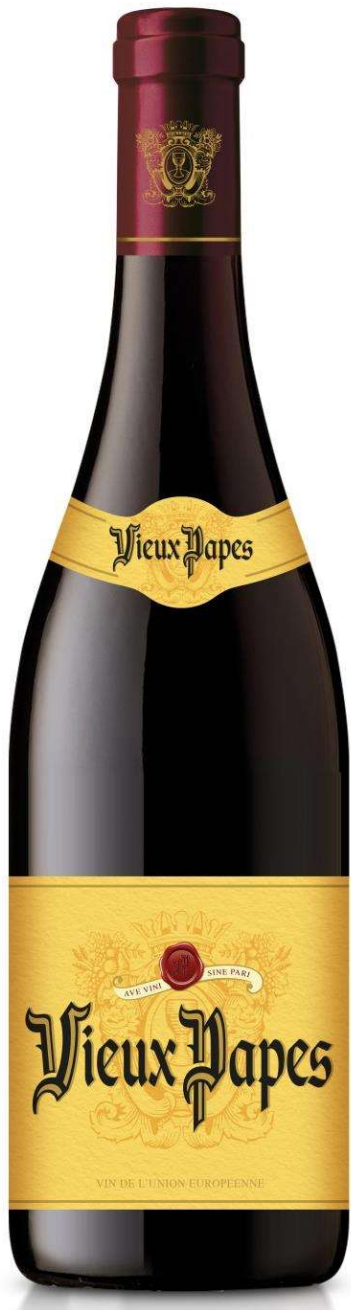


AVE VINI SINE PARI  
**Vieux Papes**



## VIEUX PAPES RED

### THE FACTS

**Type :** Red wine  
**Country :** Europe

**ABV :** 11,5%  
**Residual sugar :** 5g/L

**Case Size :** 6x75CL  
**Closure :** Cork

### WINEMAKING

The grapes are harvested when ripe, destemmed, crushed and then fermented for 6 to 12 days. The fermentation temperature is kept below 35°C and the wine is gently pressed. Lastly the wine is racked, filtered and bottled.

### TASTING NOTES

**Colour :** Red ruby, intense and deep

**Nose :** Ripe fruits aromas and sweet spices

**Mouth :** Round and intense wine with notes of fresh fruits and ripe black berries

### HOW TO APPRECIATE ?

**Food Pairing :** Fruity and structured, this wine pairs well with duck, rib roast and lamb.

**Serving condition :** 16-18°C

### TECHNICAL DATAS

**Bottle type :** Bourgogne Trad

**Capacity :** 0,75L

**Empty bottle weight/size :** 0.39 Kg / L 80 x l 80 x h 296

**Full bottle weight :** 1.14 Kg

**Case weight/size :** 7,11 Kg / L 249 x l 166 x h 297

**Units per case :** 6

**Number of layers :** 5

**Number of cartons per layer :** 21

**Number of cartons per palett :** 105

**Palette weight :** 766,55 Kg

**Bottle Barcode :** 3 17552 964606 4

**Carton Barcode :** 3 17552 965416 8

**CASTEL FRÈRES**  
MARQUES • CHÂTEAUX • GRANDS CRUS  
DEPUIS 1849



# Vieux Papes



## VIEUX PAPES WHITE

### THE FACTS

**Type :** White wine

**ABV :** 11%

**Case Size :** 6x75CL

**Country :** Europe

**Residual sugar :** <2g/L

**Closure :** Cork

### WINEMAKING

Grapes are harvested to perfect maturity and are quickly pressed. The alcoholic fermentation occurs below 12 ° C to preserve all the aromas. The wine is then stored at low temperature.

### TASTING NOTES

**Colour :** Bright yellow with shimmers of green

**Nose :** Floral with nice fruity notes

**Mouth :** Round and fruity wine with nice floral notes and a sweet freshness

### HOW TO APPRECIATE ?

**Food Pairing :** Can be enjoyed both as a starter or along the whole meal. Perfect with fish and seafood.

**Serving condition :** 10°C

### TECHNICAL DATAS

**Bottle type :** Bourgogne Trad

**Capacity :** 0,75L

**Empty bottle weight/size :** 0.39 Kg / L 80 x l 80 x h 296

**Full bottle weight :** 1.14 Kg

**Case weight/size :** 7,11 Kg / L 249 x l 166 x h 297

**Units per case :** 6

**Number of layers :** 5

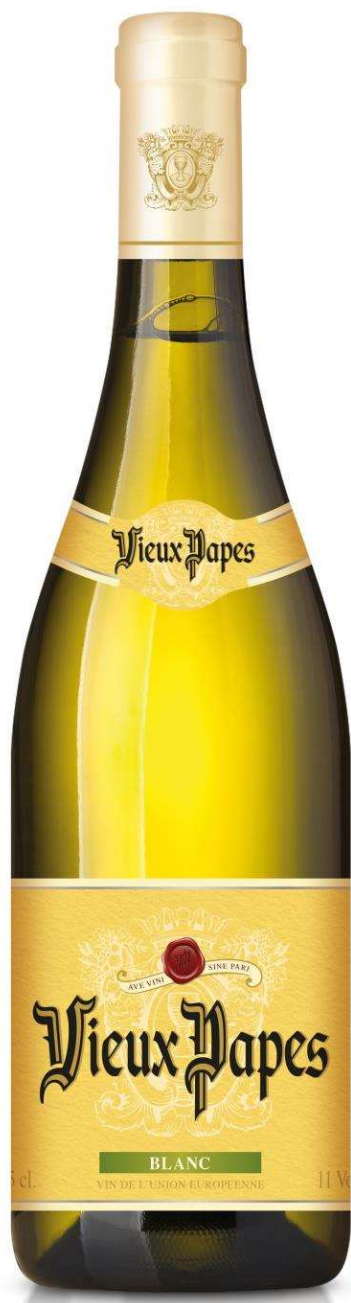
**Number of cartons per layer :** 21

**Number of cartons per palett :** 105

**Palette weight :** 766,55 Kg

**Bottle Barcode :** 3 17552 964609 5

**Carton Barcode :** 3 17552 965412 0





AVE VINI SINE PARI  
**Vieux Papes**



## VIEUX PAPES ROSE

### THE FACTS

**Type :** Rosé Wine  
**Country :** Europe

**ABV :** 11%  
**Residual sugar :** <2g/L

**Case Size :** 6x75CL  
**Closure :** Cork

### WINEMAKING

Grapes are harvested to perfect maturity and are quickly pressed. The alcoholic fermentation occurs below 12 ° C to preserve all the aromas. The wine is then stored at low temperature.

### TASTING NOTES

**Colour :** Luminous with coral highlights

**Nose :** Fresh and nice fruity notes

**Mouth :** Fresh and well-balanced wine, with small red fruits aromas

### HOW TO APPRECIATE ?

**Food Pairing :** Can be enjoyed both as a starter or along the whole meal. Perfect with mediterranean dishes, grilled food, fish or desserts.

**Serving condition :** 10°C

### TECHNICAL DATAS

**Bottle type :** Bourgogne Trad

**Capacity :** 0,75L

**Empty bottle weight/size :** 0.39 Kg / L 80 x l 80 x h 296

**Full bottle weight :** 1.14 Kg

**Case weight/size :** 7,11 Kg / L 249 x l 166 x h 297

**Units per case :** 6

**Number of layers :** 5

**Number of cartons per layer :** 21

**Number of cartons per palett :** 105

**Palette weight :** 766,55 Kg

**Bottle Barcode :** 3 17552 964660 6

**Carton Barcode :** 3 17552 965414 4

