

Les Caves Richemer

Your stopover between land and sea



AGDE - MARSEILLAN



Piquepoul

Dry and fruity

Terroir



Soil: The Mediterranean waterfront is principally composed of two types of sediments: tertiary (sand, clay) and quaternary (gravel).

Climate: Mediterranean, along with special humidity and freshness from the Étang de Thau, creating the finest white wines.

Wine tasting



Colour: Very lively yellow with grey hues.

Nose: Floral aromas with prevailing citrus.

Mouth: Frank and lively attack. It has fruity character with citrus notes, persisting in end of mouth.



Recommended serving temperature: Between 8° and 10° C



Perfect accompaniment with: Shellfish, "rouille sauce" (Red, spicy Provençal sauce)

Specifications

Piquepoul		Bottle	Packaging	Palletisation	
Grape variety: 100% Piquepoul	Colour: White	Type: "Veronique" green	Box of 6 upright Bordelais bottles without inserts	Returnable 120x80 Euro-pallets	Number of layers: 4
Alcohol: 12% alcohol per volume	Region: Languedoc, France	Content: 75 cl	Box weight: 7.58 kg	Number of boxes per layer: 25	Total number of bottles: 600
Appellation: IGP des Côtes de Thau	EAN Product code: 3760021480072	Height: 325 mm	Box size (mm): H335 x L235 x W160	Total weight of pallet: 783 kg	Pallet height: 148 cm
		Weight: 1.24 kg			

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