



La Colombine, Pur Jus 2022

Vin de France, VSIG, France

A dark robe, a nice garnet color, a supple and ample mouth, fresh and ripe fruit. A wine in harmony with its youth.

WINEMAKING

Semi-carbonic maceration, manual destemmed harvest. maceration in closed tanks of 9hl for 25 days without intervention.

Merlot 100%

TECHNICAL DATA SO2 total: 5 mg/L

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

In vinter, the perfect match with mac&cheese and in summer drink it fresh at 14/16° as an aperitif, with grilled meats, exotic cuisine Perfect with vegetable "cheese".

Enjoy all year long, 2 to 3 years

a dark robe, a nice garnet color, a supple and ample mouth, fresh and ripe fruit a wine in harmony in its youth









Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne légère	750			

801811