

C H A T E A U
M A R I S

MARIS MINERVOIS 2016

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|---------------|--------------------------|
| Vineyard : | La Livinière |
| Grapes : | 70% Syrah – 30% Grenache |
| Appellation : | AOC Minervois |
| Altitude : | 280 m |
| Density : | 4000 pieds/ha |
| Soil : | Clay and limestone |
| Cut : | Cordon |
| Yield : | 45hl/ha |
| Planted in : | 1992 |

VINIFICATION

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|------------------------------|--------------------------|
| Type of presse: | Pneumatic + basket press |
| Extraction : | Pumping over |
| Maceration: | 3 weeks |
| Temperature of fermentation: | 25°C |
| Fermented in: | Concrete tank |
| Malolactic : | 100% |
| Aging : | Na |

ANALYSIS

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|----------|----------|
| Acidity: | 3.10 g/l |
| Alcohol: | 13.93 % |
| Sugar: | 0.4 g/l |

LOGISTIC SHEET

| | |
|---------------------------------|--|
| Gencode bottle | 3591800910035 |
| Gencode case | 3591806110200 |
| Palette | Europe 80*120 |
| Bottle per palette | 600 |
| Case per palette and per layers | 100 cases per palette (4 layers of 25) |
| Weight | 780 Kg |
| Case (dimension) | 6 Bottles (250 le * 165 wi * 300 He) |
| Weight case | 7.5Kg |
| Sense of case | Standing |
| Marking | Sticker product name + GENCOD |
| Bottle (dimension) | 75 cl (295 mm Height * 87,5 mm Diameter) |