




JEAN BALMONT

Designation :	VIN DE FRANCE
Vintage :	2020
Grape varieties :	Chardonnay, originally from Burgundy. The leading quality white variety. It is well implanted in southern France for about 20 years, and has been able to find itself new terroirs.
Origin :	From the shores of the Mediterranean to the Cévennes hills, from the Rhône delta to the Pyrenees and from Loire Valley.
Vinification :	The grapes are harvested when just ripe, pressed and the must is also racked at a low temperature for 12 hours. Fermentation at a low temperature (15 - 17° C).
Soil :	Varied over the whole producing area Oc area wines : there are sandy, clay-chalky and schistous.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Pleasant, limpid and brilliant body with golden glints.
 Nose :	Very expressive, it gives off a wide variety of aromas, including citrus, white peach, acacia flowers and buttery notes.
 Palate :	The first palate is fresh and harmonious, developing onto lots of volume supported by flavours ranging from lemon zest to exotic fruits. The finish is wonderfully long.
Recommendations :	This wine is the ideal accompaniment to fish, poultry and some cheeses.
Serving condition in C° :	8-10°C
Alcohol content :	12
Cellar potential :	1 - 2 years
Acidity G/L :	0
Residual sugar G/L :	4GR



Product code :	29296
Bottle type :	0,75SABINE BOUC CANNE J.BALMON
Capacity :	0.75 L
Empty bt weight / size in mm :	0.6 Kg / L 76.1 x l 76.1 x h 326.5
Full bt weight :	1.35 Kg
Case weight / size in mm :	8.238 Kg / L 243 x l 164 x h 337
Cubic Capacity :	0.013 m ³
Units per Case :	6
Number of layers :	4
Number of cartons per layer :	24
Number of cartons per palett :	96
Palett weight :	790.848 Kg
Bottle Barcode :	3344060021153
Carton Barcode :	3344060021160