






JEAN BALMONT

Designation :	Vin de Pays d'OC
Vintage :	2020
Grape varieties :	Merlot.
Vinification :	Grapes harvested at full maturity, scraped, trodden and fermented for 6 to 12 days. The fermentation temperature is regulated to not exceed 32°. The wine is then quickly extracted, filtered and bottled.
Soil :	Clay-limestone.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Gorgeous deep red colour with purple reflections.
 Nose :	Powerful and complex, combining notes of ripe and candied fruits (blackberry, blackcurrant).
 Palate :	Rich, dense, with a beautiful fleshy attack followed by a harmonious and fruity finish.
Recommendations :	Ideal with a leg of braised lamb, sliced roast beef or veal with mushrooms.
Serving condition in C° :	15-16°C.
Alcohol content :	13
Cellar potential :	2 to 3years.
Acidity G/L :	0
Residual sugar G/L :	5GR



Product code :	24097
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 m³
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 :	3344060021214
Carton Barcode :	3344060021221