

# BIOVIDIS

"The organic and Biodynamic wines"



38 bis, rue Victor Hugo  
F- 37400 Amboise  
[export@biovidis.fr](mailto:export@biovidis.fr)

Tél: +33 (0)247 57 04 04  
Fax: +33 (0)247 57 09 29

## AOC Côtes du Rhône Château de Balazut 2006



Wine made from Organic grown grapes certified by



### The Vineyard:

Vine grower: Chantal & Gilbert Giniès  
Appellation: Appellation Côtes du Rhône Contrôlée  
Acreage: 13 ha  
Vines age: 30 years old  
Grape varieties: 75% Grenache, 25% Syrah

### Terroir:

Clayey-limestone

### Vinification:

Hand picking  
Total de-stemming and vating during 10 days  
Maturing in stainless steel vats during 6 to 12 months

### Tasting:

The eye: Red ruby with purple hints  
The nose: Very ripped fruit, on the Syrah  
On the palate: Well balanced, very pleasant and fruity.

### To consume:

To be served at 17 - 18°C  
Food peering: Red meats and goat cheese

### To retain:

Can be drink during the year. Can age 4 to 5 years.

### Packaging:

	Type	Size in mm			Weight in Kg	Gencode	Palletization
		L	W	H			
Bottle	Bordelaise 0,75L		84	290	1.3	3 496631 303011	630 necks / pallet
Box	6 bottles	230	160	300	7.5	3 496636 303016	21 Boxes / 5 layers
Pallet	Europ.	1200	800	1500	780		105 Boxes / pallet

