

DOMAINE A.F. GROS

Moulin à Vent en Mortperay 2017

Appellation d'Origine Protégée
100% Gamay

The Domaine AF GROS cultivates 33 acres in Côte d'Or & Beaujolais in Burgundy. These wines are crafted by Mathias Parent and distributed worldwide by Caroline Parent. The soils are cultivated traditionally to avoid chemical use & respect their natural qualities.

Wine is a living thing. Our wines are not systematically filtered, it is possible that some noble & natural sediment settles at the bottom of the bottle.

This wine has been meticulously cared for in our cellars for 2 years. To properly conserve this wine and provide an optimal evolution, the bottle should always be kept between 54°F (12°C) and 60 °F (15 °C) , and in a relative humidity between 80-85 %.

www.af-gros.com

MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : MAV

12.5 % VOL

75 cl

DOMAINE A.F. GROS

Pommard 1er Cru les Arvelets 2017

Appellation d'Origine Protégée
100% Pinot Noir

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MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : PARV

13 % VOL

75 cl

DOMAINE A.F. GROS

Vosne Romanée aux Réas 2017

Appellation d'Origine Protégée
100% Pinot Noir

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MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : VR

13 % VOL

75 cl

DOMAINE A.F. GROS

Echezeaux Grand Cru 2017

Appellation d'Origine Protégée
100% Pinot Noir

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MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : EC

13 % VOL

75 cl

DOMAINE A.F. GROS

Beaune 1er Cru les Boucherottes 2017

Appellation d'Origine Protégée
100% Pinot Noir

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MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : BEBO

13 % VOL

75 cl

DOMAINE A.F. GROS

Richebourg Grand Cru 2017

Appellation d'Origine Protégée
100% Pinot Noir

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MIS EN BOUTEILLE AU DOMAINE

PRODUCT OF FRANCE - GRAND VIN DE BOURGOGNE

CONTAINS SULFITES - Lot n° : RI

13 % VOL

75 cl