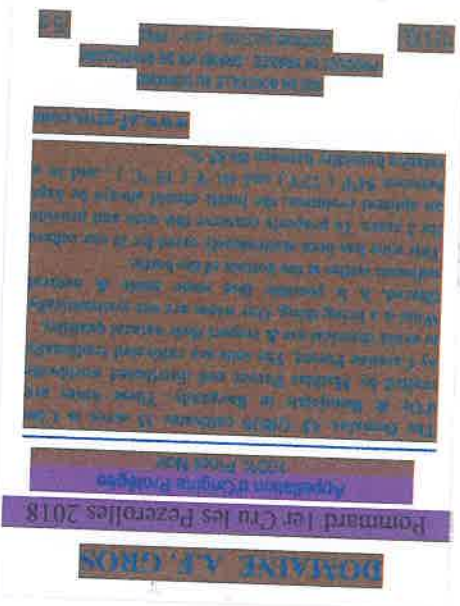


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DOMAINE A.F. GROS

Pommard 1er Cru les Pezerolles 2018

Appellation d'Origine Protégée
100% Pinot Noir

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
CONTIENS SULFITES - Lot n° : PPEZ 75 cl
135 \$ VOL

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