

## DOMAINE A.F. GROS

### Bourgogne Pinot Noir 2019

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](http://www.af-gros.com)

MIS EN BOUTEILLE AU DOMAINE  
PRODUCE OF FRANCE - VIN DE BOURGOGNE  
CONTAINS SULFITES - Lot n° : BPN19

13% VOL.

75 cl

## A.F.GROS

### Morey Saint Denis 2019

Appellation d'Origine Protégée  
100% Pinot Noir

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MIS EN BOUTEILLE PAR EMB 21054N  
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE  
CONTAINS SULFITES - Lot n° : MSD19

13% VOL.

1,5 L

## DOMAINE A.F. GROS

### Moulin à Vent en Mortperay 2019

Appellation d'Origine Protégée  
100% Gamay

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MIS EN BOUTEILLE AU DOMAINE  
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE  
CONTAINS SULFITES - Lot n° : MAV19

12,5% VOL.

75 cl