

A.F.GROS

Clos Vougeot Grand Cru 2014

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 PAR EMB 21054N
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - Lot n° : CV

75 cl

13% VOL.

A.F.GROS

Gevrey Chambertin 2017

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 PAR EMB 21054N
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - Lot n° : GC17

75 cl

13% VOL.

A.F.GROS

Corton Charlemagne Grand Cru 2017

Appellation d'Origine Protégée
100% Chardonnay

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 PAR EMB 21054N
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - Lot n° : C17

75 cl

13% VOL.

A.F.GROS

**Chassagne Montrachet 1er Cru
Morgeots 2014**

Appellation d'Origine Protégée
100% Chardonnay

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 PAR EMB 21054N
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - Lot n° : CM1

75 cl

13% VOL.

A.F.GROS

**Nuits Saint Georges 1er Cru
les Saints Georges 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 PAR EMB 21054N
PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - Lot n° : NSG18

75 cl

14% VOL.