



VRAC Vin de France 2018



REGION	Vin de France
GRAPES	50% Grenache, 50% Syrah
VITICULTURE	Sustainable agriculture.
VINICULTURE	Fermentation via wild yeast in cement tanks, finished in stainless steel.
ALCOHOL	14%

“VRAC”, or “en vrac” translates to “bring your own bottle”. In many French villages, locals will bring bottles or jugs to a nearby winery and fill them up with an easy drinking wine to use as their house wine.

VRAC Vin de France is made from fruit grown just outside of the Rhone Valley, not too far from L'Ardeche. Red Southern Rhone blends generally consist of Grenache, Syrah and Mourvedre, in varying proportions, although typically, Grenache and Syrah are the dominant grapes. The prevailing style is fruit-driven wine with good value .

90% of the fruit is de-stemmed, with the remaining 10% left as whole clusters. Fermentation occurs in open concrete and stainless steel vats. After pressing, the wine is aged in steel tanks.

This is a traditional, French countryside-style wine—exactly the type of wine you buy en vrac (in bulk) to ensure there's always wine in the house. The result is a delicious, fresh rustic red wine that delivers a true sense of place.

VRAC Vin de France is formatted in 750ml bottles and 3-Liter Bag-in-Box.
