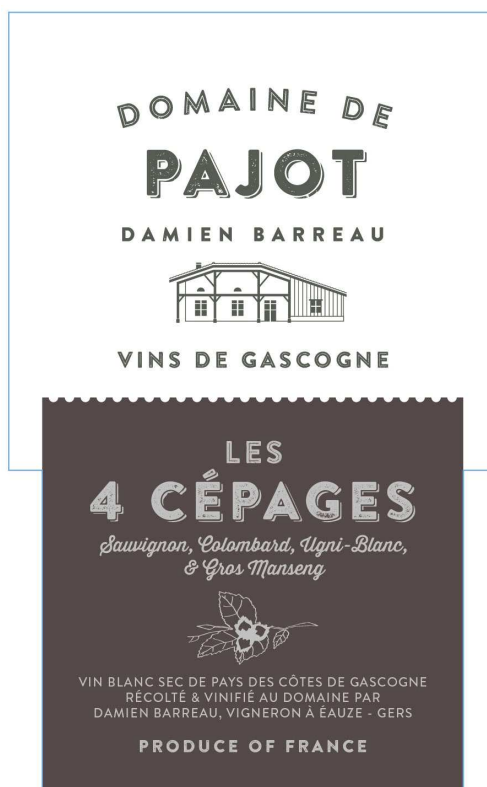


# Les Quatre Cépages



Grapes :	Sauvignon Blanc, Colombard, Ugni-Blanc, Gros-Manseng			
Quantity :	35%	35%	20%	10%
Typical analysis :	Alcohol : 12 vol. %	Sugar : 5g/L	pH : 3,25	Total acidity: 4,7g/L
Bottling date:	Every month			
Production :	200000 bottles/year			
Bar Code :	3 760123 800 013			
Packaging :	6x750ML upright or 12x750ML upright			
Storage :	Palets of 600 bottles			
Tasting notes :	Aromas of citrus fruits, boxwood and exotic fruits along with a fine refreshing sensation to the palate.			
Organic Farming :	Certified by Qualité-France SA, Le Guillaumet, 92046 Paris La Défense Cedex, France			



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