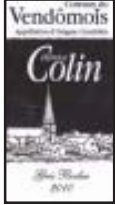


PATRICE COLIN
GRIS BODIN

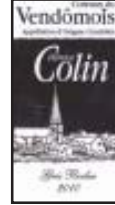
(Coteaux du Vendômois)



Pepper, grapefruit, raspberry and spice flavors define Pineau d'Aunis rosés from the Loire Valley. But the Gris Bodin, from old vines grown organically on flinty clay, has a particularly mineral underpinning. Fermented with the grapes' own yeasts, without any added sugar. Bone dry, 100% delicious.

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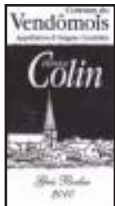
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