

DATA SHEET

LA GRAPPE DE MONTPELLIER

Since 1923

Ultra Premium Grape Marc Vodka – 40°



ORIGIN

A selection of grape marcs produced during winemaking in the Languedoc-Roussillon region.

DISTILLATION

Five successive columns enable the spirit to be extracted from the grape marcs and then concentrated and rectified to remove all traces of methanol. The last refining column, made entirely of copper, enables the aromas to be brought out.

The natural water used to reach the final degree is demineralised by being passed through resin in osmosis. This process guarantees water that is exceptionally pure, which is necessary to preserve the subtle aromas of the vodka.

TASTING

A crystalline premium product produced from superfine alcohol that doesn't burn in the mouth, with a delicate hint of grape and muscatel and notes of lychee.

BOTTLE	Miami type 70cl	Weight 1.47 kg	Dimensions 8.1x7.2x31.7 cm
BOX	Export quality / 6 btles	Weight 9.02 kg	Dimensions 22.2x16.7x31.7 cm
CORK	screw caps	PALLETIZING PLAN	5 layers x 21 cases
PALLET	European type / 105 boxes	Weight 963 kg	Dimensions 80x120x180 cm
GENCOD BOTTLE	3 770001 656007	GENCOD BOX	3 770001 656021