



Need help with the
wine list?

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MAÎTRE



NAME : Cuvée Spéciale Maître D
Medium Dry White Wine - 0,75 L

ORIGIN : French Table Wine

WINE MAKERS NOTES : The mix of sweetness and freshness gives a perfect balance to this wine which displays delightful aromas of tropical fruit.

SERVING: Enjoy with Asian and Oriental spicy cuisine.

SERVING TEMPERATURE : 6 – 8°C
ALCOHOL : 11% vol
ACIDITY EN H2 SO4 : 4,0
RESIDUAL SUGAR : 8 G/l
BOTTLE BAR CODE : 3 211209 145578
CASE BAR CODE : 3 211209 145585



NAME : Cuvée Spéciale Maître D
Dry White Wine - 0,75 L

ORIGIN : French Table Wine

WINE MAKERS NOTES : Vibrant and fruity, this wine has a delicate bouquet of citrus fruits and mango. Freshness and roundness gives the wine its character.

SERVING: Enjoy this crisp, refreshing style on its own or with salads, seafood and cream sauces.

SERVING TEMPERATURE : 8 – 12°C
ALCOHOL : 11% vol
ACIDITY EN H2 SO4 : 4,0
RESIDUAL SUGAR : 4 G/l
BOTTLE BAR CODE : 3 211209 145509
CASE BAR CODE : 3 211209 145554



NAME : Cuvée Spéciale Maître D
Red Wine - 0,75 L

ORIGIN : French Table Wine

WINE MAKERS NOTES : Round and fruity with mellow tannins, this wine offers aromas of blackcurrant and cherries.

SERVING: Perfect accompaniment to grilled meats and curries.

SERVING TEMPERATURE : 12 – 14°C
ALCOHOL : 12% vol
ACIDITY EN H2 SO4 : 3,7
RESIDUAL SUGAR : 4 G/l
BOTTLE BAR CODE : 3 211209 145493
CASE BAR CODE : 3 211209 145516



NAME : Cuvée Spéciale Maître D
Rose Wine - 0,75 L

ORIGIN : French Table Wine

WINE MAKERS NOTES : Refreshing wine with redcurrant and raspberry aromas.

SERVING: A perfectly balanced fruity wine to be enjoyed as an aperitif, with salads and grilled meats.

SERVING TEMPERATURE : 8 – 12°C
ALCOHOL : 12% vol
ACIDITY EN H2 SO4 : 3,9
RESIDUAL SUGAR : 2,4 G/l
BOTTLE BAR CODE : 3 211209 145486
CASE BAR CODE : 3 211209 145530



SPECIFICATIONS FOR ALL MAÎTRE D WINES;

Case Weight : 7,43 kg
Case Dimensions : 254 x 200 x 301
Pallet : 105 x 6/0,75
Layer : 21 x 6/0,75 – 5 layers per pallet