

VIGNOBLES



DEMAZET VIGNOBLES, Chemin des Légendes, AOP Gigondas, Rouge, 2020

AOP Gigondas, Vallée du Rhône, France

PRESENTATION

In the heart of the Rhône vineyards, since the dawn of time, astonishing legends have been born.

On the fabulous path that connects them, we let ourselves be guided by the discovery of these prestigious appellations. The Gigondas vineyard is set in the Dentelles de Montmirail - mons mirabilis, the admirable mountain.

TERROIR

Stony sandstone soil.

WINEMAKING

Harvested by hand. Traditional vinification with 15-day vatting. Temperature controlled at every step. Ageing in vats.

VARIETALS

15.5 % VOL.

Grenache noir, Syrah, Mourvèdre

SERVING

To be served at 16/17° C

TASTING

Deep dark color with purple hints. Nose of ripe or even jammed red and black fruits and spices, enhanced by subtle notes of roasted and caramelized broad beans. Fleshy attack on fruit and spices. The silky and coated tannins accompany a nice finish, for a well-balanced and aromatically rich wine.

FOOD PAIRINGS

Seasoned, grilled and braised meats. Prime rib. Game. Cheese

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Embossed Gigondas antique 75 CL							750			3760300620854	3760300621851
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	528	8	11	1.36	8.52	772	29.6	8.24	18,7 x 30,1 x 25,8	170 x 120 x 80
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	576	8	12	1.36	8.52	840	29.6	8.24	18,7 x 30,1 x 25,8	170 x 120 x 100

