



Réserve des Armoiries Elevé en Fût de Chêne

AOP Côtes du Rhône (Vallée du Rhône), Red 2016

THE WINE

Already by the first vinification of the "Reserve des Armoiries" selection in 1994, a few tanks, for which the potential of aging in oak casks seemed very interesting to the cellar master, have been isolated. Thus, the first bottles of the "Reserve des Armoiries Elevé en fût" have been released in 1996.

TERROIR

Pebbly soil

VINIFICATION

Traditional vinification.
Aged in oak barrels (11 months).

VARIETALS

Grenache, Syrah, Cinsault, Mourvedre, Carignan

SPECIFICATIONS

Alcohol content: 14% alc./vol. % vol.

SERVING

15/16 °C

TASTING NOTES

Purple color. Complex and oaky nose, with aromas of black fruits and toast. Well-balanced in mouth, with a silky structure.

FOOD PAIRING

Red meat in sauce - Grilled red meat

Bottle style		item code		Bottle Barcode				Case barcode			
bourgogne écovia évolution feuille morte				3 373 160 001 192				3 373 160 101 199			
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
750 ml	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	170 x 120 x 80
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
750 ml	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100

DEMAZET VIGNOBLES

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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