



Petit Mazuret Merlot

IGP Méditerranée, France

PRESENTATION

The Mazuret is our representation of a tiny house located in the middle of the vines, which formerly used to be a shelter for the winegrowers. It is this construction that inspired us in the elaboration of this cuvee in order to offer a typical wine from our Terroir.

VINIFICATION

Traditional vinification in concrete tanks after de-stemming. Vating during 7 days.

VARIETAL

Merlot

14.5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Clear and bright garnet color with purple hints. Spicy and complex nose of licorice and vanilla. Structured and concentrated palate.

FOOD PAIRINGS

Starters, roasted meat, cheese

Type of bottle							Volume (ml)	item c	ode	Bottle barcode	Case barcode
Bordelaise alliance cannelle bague plate							750			3 760 300 620 311	3 760 300 621 318
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 diamet (cm)	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1,24	7,62	784	32,4	7,35	33,5 x 22 x 15	EUR 154x120x80
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 diamet (cm)	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	696	4	29	1,24	7,62	906	32,4	7,35	33,5 x 22 x 15	VMF 154x120x80

