

VIGNOBLES



AOP Côtes-du-Rhône, Armoiries 2022, Rouge, 37,5 CL

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Armoiries is the flagship of the Demazet range. A rigorous plot selection and the talent of our cellar master allow us to offer a wine with constant southern Rhone typicity.

TERROIR

Pebbly soil on clay-limestone slopes.

WINEMAKING

Traditional vinification and thermovinification to obtain fruity notes.

VARIETALS 14

Carignan, Cinsault, Grenache noir, Marselan, Mourvèdre, Syrah

SERVING

To be served at 15/16°C

TASTING

Intense garnet color. Complex and expressive aromas of fresh and fleshy fruits (blackcurrant, cherry). The attack on the palate is supple and round, with notes of sweet licorice and slightly peppery spices. The tannins are present and coated, with a long and balanced finish.

FOOD PAIRINGS

Cheese starters, cold cuts, grills, poultry, soft cheeses. convivial meals.

Type of bottle										Bottle barcode	Case barcode
bourgogne 37,5 feuille morte							375			3 373 160 001 918	3 373 160 101 915
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)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	12	840	5	14	0,7	8,45	613,5	24,3	6,6	25 x 28 x 22	145 x 120 x 80

