



AOP Côtes du Rhône, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 10L, Rouge

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

First flagship of our selections in volume, DEMAZET vinifies over 4,000 hectoliters in that quality. The vineyards selected to produce this wine extend over 225 hectares. It relies on diversity and chemistry of soils, grape varieties and the age of the vines. More than five vintages were required to obtain the perfect balance for this cuvée. Our perseverance allows us to keep a constant typicity vintage after vintage.

TERROIR

Pebbly soil on clay-limestone slopes.

WINEMAKING

Traditional vinification and thermovinification to obtain fruity notes.

VARIETALS

BETWEEN 12 AND 14 % VOL.

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 fruit (burlat cherry). The attack on the palate is supple and round, with notes of sweet licorice and spices. The tannins are present but silky, with a long and balanced finish.

FOOD PAIRINGS

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

Type of bottle										Bottle barcode	Case barcode
Carton 10 I offset							10000		3 373 160 006 081		
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	BtI height (cm)	Btl diamet (cm)	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	1	72	3	24	10,35	10,35	767,2	32	19,1 x 19,1	32 x 19,1 x 19,1	118 x 120 x 80

