

Cyparis

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In the Provence culture, the three Cypresses located at the entrance of our farmhouses, represent the hospitality made to the hosts: the welcome, the lodging and the food. CYPARIS was born from this tradition and will enchant each of your hosts with its generosity.

TERROIR

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DEMAZE

Selected plots of chalky-clay soil.

WINEMAKING

Completely de-stemmed grape harvest. After fermentation and long maceration, the wine has been aged in vats and barrels for 12 months.

14.5 % VOL.

VARIETALS

Grenache, Syrah, Carignan

SERVING

To be served at 15/16°C

TASTING

Beautiful dark red colour. Expressive and complex bouquet of red fruits and light spice flavours. Fruity, full, concentrated and harmonious palate.

FOOD PAIRINGS

Traditional dishes - red meats - cheese

Type of bottle										Bottle barcode	Case barcode
bourgogne séduction cannelle bague carrée							750			3 760 300 620 076	3 760 300 621 073
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	1,45	9	814	29,4	8,84	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	1,45	9	889	29,4	8,84	18,7 x 30,1 x 25,8	VMF 170 x 120 x 80

DEMAZET VIGNOBLES

DEMAZET

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