



DEMAZET VIGNOBLES, AOP Côtes-du-Rhône, CYPARIS, Rouge, 2020

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

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

TERROIR

Semi-pebbly soil.

WINEMAKING

Long vatting (30 days). 40% of the blend is aged in new barrels.

VARIETALS

Grenache noir, Syrah, Mourvèdre

14.5 % VOL.

SERVING

To be served at 15/16°

TASTING

Purple color. Intense and complex nose with aromas of jammy fruit, prune to brandy and sweet spices (vanilla, cinnamon), ending with a woody note. This aromatic complexity is also found in mouth, supported by generous and fleshy tannins.

FOOD PAIRINGS

Roasted meat and poultry, blue cheese.

	Type of bottle									Bottle barcode	Case barcode
Bourgogne séduction cannelle bague carrée							750			3373160001413	3373160101410
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	BtI weight (kg)	Case weight (kg)	Pallet weight (kg)	BtI height (cm)	Btl diamete (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL		528	8	11	1,45	9	814	29,4	8,84	18,7 x 30,1 x 25,8	EUR 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)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF		576	8	12	1,45	9	889	29,4	8,84	18,7 x 30,1 x 25,8	VMF 170x120x100

DEMAZET VIGNOBLES

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