



Viognier - Professional range

IGP Méditerranée (Vallée du Rhône), White 2018

TERROIR

Clay and limestone

VINIFICATION

The grape harvest was pressed immediately upon arrival in the winery. Low temperature fermentation (14° /15°C) for approximately 20 days.

VARIETALS

Viognier 100%

SPECIFICATIONS

Alcohol content: 14.0 % vol.

SERVING

11/12 °C

TASTING NOTES

Shiny pale gold color with green highlights.

Complex bouquet of apricot and peach, with notes of white flowers. Fruity, round and generous in mouth. Spicy and lively finish.

FOOD PAIRING

Fresh goat cheese, pastries, or may quite simply be served well-chilled as an aperitif.

Bottle style		item code		Bottle Barcode				Case barcode			
Burgundy alliance blanche plate unique				3 574 520 300 102				3 574 521 300 101			
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
750	6	600	4	25	1,24	7,62	784	32,4	7,35	33,5 x 22 x 15	EUR 154 x 120 x 80
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
750	6	696	4	29	1,24	7,62	906	32,4	7,35	33,5 x 22 x 15	VMF 154 x 120 x 100

DEMAZET VIGNOBLES

457 Avenue Aristide Briand, 84310 Morières-lès-Avignon
 Tel. 0490226565 - Fax 0490334331 - vignobles@demazet.com
 demazet.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



vincod.com/N5C5LE