



DEMAZET

VIGNOBLES



Réserve des Armoiries Elevé en Fût de Chêne

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Already by the first vinification of the "Reserve des Armoiries" selection in 1994, a few tanks, for which the potential of aging in oak casks seemed very interesting to the cellar master, have been isolated. Thus, the first bottles of the "Reserve des Armoiries Elevé en fût" have been released in 1996.

TERROIR

Pebbly soil

WINEMAKING

Traditional vinification.
Aged in oak barrels (11 months).

VARIETALS

grenache, Syrah, Carignan, Cinsault, Mourvèdre

14% ALC./VOL. % VOL.

SERVING

15/16°C

TASTING

Purple color. Complex and oaky nose, with aromas of black fruits and toast. Well-balanced in mouth, with a silky structure.

FOOD PAIRINGS

Red meat in sauce - Grilled red meat

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne écova évolution feuille morte					750 ml				3 373 160 001 192		3 373 160 101 199	
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	630	5	21	1,17 kg	7,2 kg	778 kg	29,6 cm	8,03 cm	30 x 25 x 16,8	170 x 120 x 80	

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

