



AOP Côtes-du-Rhône, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 5L, Rosé

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

Cinsault, Grenache noir

BETWEEN 12 AND 13,5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Very pale pink colour with purple tints. Intense nose with notes of exotic fruits. A fresh attack in the mouth, with fruity notes (pear, citrus fruits). A beautiful tension in the finish with a touch of minerality which brings balance and harmony.

FOOD PAIRINGS

Appetizers, exotic and Mediterranean food, cold cuts, grilled meat. Pleasure wine.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Carton 5 I offset							5000				3 373 160 006 128
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19	18,9 x 19 x 19	115 x 120 x 80

