



AOP Ventoux, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 5L, Rosé

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

Conviviality, sharing and discovery are at the heart of these wines...

An invitation to travel to the heart of the southern Vallée du Rhône on our sunny terroirs, swept away by the Mistral. You will appreciate their aromatic, fruity and gourmet profiles. Enjoy!

TERROIR

Clay-limestone soil

WINEMAKING

This wine is made from a partial maceration of the juice with the grape skin. Fermentation takes place at a temperature of 16° for about 20 days.

VARIETALS

Grenache noir, Syrah

BETWEEN 12 AND 13,5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Brilliant pink colour. Notes of red fruits and English candy. Full mouth, powerful, mainly fruity.

FOOD PAIRINGS

Southern summer cuisine.

