



Petit Mazuret Viognier

IGP Méditerranée, Vallée du Rhône, France

THE WINE

The "Mazuret" is our representation of a tiny house settling in the middle of the vines, which used to be a shelter for the winegrowers. This construction inspired our winemakers in the elaboration of this cuvee in order to offer a typical wine from our Terroir.

TERROIR

Clay and limestone.

VINIFICATION

The grapes are pressed immediately. The fermentation proceeds at low temperatures (14° / 15°) for about 20 days.

VARIETALS

Viognier 100%

SPECIFICATIONS

Alcohol content: 14 ABV

SERVING

To be served at 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 AND WINE PAIRINGS

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

Type of bottle				item code				Bottle barcode			Pack barcode		Case barcode	
Burgundy alliance cannelle bague plate								3 760 300 620 335					3 760 300 621 332	
Volume (ml)	Unit per pack	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 pack	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 80		

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