





VIOGNIER



Petit Mazuret Viognier

IGP Méditerranée, France

PRESENTATION

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.

WINEMAKING

The grapes are pressed immediately. The fermentation proceeds at low temperatures (14 $^{\circ}$ / 15 $^{\circ}$) for about 20 days.

14 % VOL.

VARIETAL

Viognier 100%

SERVING

To be served at $11/12^{\circ}C$

TASTING

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 PAIRINGS

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

Type of bottle								item	code	Bottle barcode	Case barcode
Burgundy alliance cannelle bague plate							750			3 760 300 620 335	3 760 300 621 332
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 diamet (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	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
Palette universelle	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 diamet (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	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

DEMAZET VIGNOBLES

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