

AOP Côtes-du-Rhône, LES DEMAZETTES EN GOGUETTE, Blanc, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

One cuvée, three colours! For all those moments of conviviality and sharing. Wherever you are, whatever the occasion, this wine is made to be enjoyed with friends, with those who make every moment more enjoyable. Open a bottle, let the smiles mingle with the aromas and enjoy!

A wine that unites palates and hearts!

TERROIR

Clay-limestone pebbly soil.

WINEMAKING

Vinification by direct pressing. Alcoholic fermentation at low temperature. No malolactic fermentation to preserve aromas and freshness.

VARIETALS 13 % VOL.

Clairette, Grenache blanc, Marsanne, Viognier

SERVING

Serving temperature: 9° - 11°.

Serving suggestion: Remove your bottle from the fridge 20 minutes before serving.

TASTING

Shiny pale gold color.

Very elegant and expressive nose of white flowers and exotic fruits.

Fresh on the palate with notes of fruit in syrup. Fresh, elegant and harmonious long lasting finish.

FOOD PAIRINGS

Appetizers, starters with cheese, fish, shellfish, goat or hard cheeses. Can also be enjoyed with dessert. Pleasure wine.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
burgundy ecova évolution feuille morte							750			3 373 160 001 796	3 373 160 101 793
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 diame	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170x120x80
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)	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140x120x100

