



DEMAZET

VIGNOBLES

AVEC RAISINS ET RAISON 2021

AOP Côtes du Rhône, Vallée du Rhône, France

No sulphites added.

TERROIR

pebbly soil and clay-limestone marl.

WINEMAKING

Thermovinification, heating of the grapes, warm maceration, direct pressing, then switching to cold for fermentation in liquid phase, with temperature control.

VARIETALS

Carignan, Grenache, Mourvèdre, Syrah

14.5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Beautiful deep colour with purple hints.

Intense nose of fresh red fruits. Supple and round on the palate, with present and melted tannins, which bring unctuousness and suppleness. Aromas of liquorice and peppery spices. Nice freshness and length on the finish.

FOOD PAIRINGS

Delicatessen, salted pies, pizzas, white and red meat, cheeses.

Easy to drink and refreshing wine.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne écova évolution feuille morte					750				3373160001611		3373160101618	
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	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EURO 170 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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)	
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100	

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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