



DEMAZET

VIGNOBLES

IGP Alpilles, Caprice de Laure 2025, Blanc

IGP Alpilles, France

TERROIR

Old alluvial soils of the Durance.

WINEMAKING

Direct pressing. Alcoholic fermentation at low temperature

VARIETALS

Clairette, Grenache blanc, Roussanne, Vermentino, Viognier

13 % VOL.

SERVING

To be served at 11/12°C

TASTING

Beautiful pale gold color, bright and limpid.

Floral and exotic notes (mango, passion fruit).

A fresh mouth punctuated by notes of citrus fruits (lemon, grapefruit...), a beautiful sweetness and a touch of peach in syrup. Pleasant finish with a good length.

FOOD PAIRINGS

Aperitifs, fish and shellfish. Pleasure wine, to share with friends.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Burgundy evolution Feuille Morte					750		3 373 160 000 614	3 373 160 100 611			
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	7.20	778	29.6	8.03	30x25x16.8	170 x 120 x 80

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

