



DEMAZET

VIGNOBLES



DEMAZET VIGNOBLES, AOP Ventoux, Fleur de Garrigue, AOC Ventoux, Rosé, 2024

AOC Ventoux, Vallée du Rhône, France

TERROIR

Clay limestone

WINEMAKING

Direct pressing. Controlled fermentation temperature.

VARIETALS

Cinsault, Grenache noir

13.5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Nice pale colour with bluish hints. Complex nose of exotic fruits. A fresh attack, with a nice sweetness and notes of fruit, citrus and a touch of minerality. Greedy and well-balanced.

FOOD PAIRINGS

Aperitifs, exotic and Mediterranean cuisine, delicatessen, grilled meats, grilled fish. Pleasure wine.

Type of bottle					Volume (ml)	Item code	Bottle barcode	Case barcode			
bourgogne écova évolution mi blanche					750		3 760 300 620 564	3 760 300 621 561			
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*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 diameter (cm)	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	140x120x100

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

