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 % 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*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	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*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	140x120x100

DEMAZET VIGNOBLES
457 Avenue Aristide Briand, 84310 Morières-lès-Avignon - France
Tel. 0490226565 - vignobles@demazet.com
www.demazet.com

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

2V056E