

DEMAZET VIGNOBLES, Vin de France, VIN PETILLANT NATUREL ROUGE, Vin de France, Rouge, 2024

Vin de France, VSIG, France

PRESENTATION

Discover the delicate effervescence of this refreshing sparkling wine, perfect for celebrating every moment with elegance...

TERROIR

Deep clay-limestone soils.

WINEMAKING

The harvest comes from plots selected by our vineyard service. The picking is done in the morning between 4 a.m. and 9 a.m. to preserve all the freshness of the grapes. The harvest is then heated to extract the aromas and color through a short hot maceration. The must is then pressed and settled to obtain a clear and limpid juice. The alcoholic fermentation in the liquid phase can start with temperature control between 15 and 16°C. At the end of the alcoholic fermentation, once the desired density is reached, the alcoholic fermentation is halted through tangential filtration to preserve some of the grape's sugar. After filtration, the partially fermented juice is transferred to a tank to undergo the second fermentation, called 'prise de mousse' (during this fermentation, carbon dioxide is produced, creating fine bubbles). Once this fermentation is complete, the natural sparkling wine can be packaged.

VARIETALS

Syrah, Caladoc

11 % VOL.

SERVING

To be served at 10 / $12^{\circ}C$

TASTING

Pretty soft ruby dress. Fruity notes of blackberry and blackcurrant with a hint of vanilla and a coconut note. A beautiful freshness in the mouth with a refreshing finish. A pleasure wine !

FOOD PAIRINGS

Can be enjoyed as an aperitif or with sweets.

Type of bottle				Closure			Volume (ml)	item	code	Bottle barcode	Case barcode
Bourgogne Séduction blanche					muselet		750			3 373 160 000 379	3 373 160 100 376
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 diamete (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	480	5	16							





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