



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

Vinification is a two-stage process:

First, alcoholic fermentation in the liquid phase at a controlled temperature to retain sugar. At the end of alcoholic fermentation, once the desired density has been reached, tangential filtration is carried out to stop fermentation and retain the desired sugar content. After filtration, the partially fermented juice is transferred to a vat for the second fermentation, known as the prise de mousse (formation of carbon dioxide and fine bubbles). Once fermentation is complete, the natural sparkling wine can be bottled.

VARIETALS

Syrah, Caladoc

11 % VOL.

SERVING

To be served at 10 / 12 °C

TASTING

Attractive, soft ruby color. Fruity notes of blackcurrant and red fruit with a hint of caramel. Freshness on the palate with a refreshing finish. A wine for pleasure

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					crown cap		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 diameter (cm)	Case dimensions (H*L*P cm)		Pallet dimensions (H*L*P cm)		
EPAL	6	480	5	16										

DEMAZET VIGNOBLES

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

