



L'Adret Blanc, 2020

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This Ventoux Vineyard stretching on the southern slope (L'ADRET) of the "Géant de Provence", has a unique terroir that produces generous wines with great freshness.

TERROIR

Clay and Limestone

VINIFICATION

The grapes are pressed immediately after harvest. The fermentation proceeds at low temperatures (14 ° / 15 °) for about 20 days.

SERVING

Servir à 11/12 °C

TASTING

Golden color with green hints. Nose on pear and white flowers. Full and velvety in mouth, with grapefruit aromas, and salty notes in the final.

FOOD PAIRINGS

Fish, white meat, appetizer.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
bourgogne écova évolution feuille morte					750				3 760 300 620 670		376 030 062 167
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 170 x 120 x 80
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	828	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140X120X100

DEMAZET VIGNOBLES

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

