



DEMAZET

VIGNOBLES



Réserve des Armoiries Vieilles Vignes 2019

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

It was in 1991 that the first cuvee, then named "Old Vines", was born. The first selection involved over 60 ha of vineyards. Over the years, a more drastic selection of the plots took place and was reduced to 30 ha. Low yields and healthy vines are the elements that now guide our choices to get both concentrated and silky wine.

TERROIR

Clay, limestone and pebbly marl.
Selection of old vines: 30 to 80 years old.

WINEMAKING

Traditional vinification.

VARIETALS

Grenache, Syrah

14 % VOL.

SERVING

To be served at 15/16°C

TASTING

Dark ruby color. Nose of ripe red fruit with notes of torrefaction. On the palate the smooth tannins accompany the fruity and spicy flavors.

FOOD PAIRINGS

Roasted poultry, lamb, hard cheeses.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
burgundy écova Tradition feuille morte						750 ml		3 373 160 001 215		3 373 160 101 212	
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	1,23 kg	7,6 kg	814 kg	29,6 cm	8,14 cm	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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1,23 kg	7,6 kg	871 kg	29,6 cm	8,14 cm	30 x 25 x 16,8	VMF 140 x 120 x 100

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



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