



DEMAZET

VIGNOBLES



AVEC RAISINS ET RAISON

AOC Côtes du Rhône, Vallée du Rhône, France

No sulphites added.

TERROIR

Stony marls.

VINIFICATION

Thermovinification. Use of selected yeasts in order not to produce sulphites.

VARIETALS

Grenache, Syrah, Cinsault

SERVING

To be served at 15/16 °C

TASTING NOTES

Ruby colour with violet hints.

Intense nose of fresh fruit, finishing with a peppery note.

Delicate and fleshy in mouth due to the fine tannins, revealing flavors of red and blackcurrant.

FOOD PAIRINGS

Aperitif with delicatessen, vegetable gratins, chocolate desserts.

SPECIFICATIONS

Alcohol content: 14.5 % vol.

Type of bottle				item code				Bottle barcode			Pack barcode		Case barcode	
bourgogne écovia évolution feuille morte								3373160001611					3373160101618	
Volume (ml)	Unit per pack	Unit per case	Unit 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)		
750		6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EURO 170 x 120 x 80		
Volume (ml)	Unit per pack	Unit per case	Unit 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)		
750		6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100		

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