



DEMAZET

VIGNOBLES



DEMAZET VIGNOBLES, AOP Luberon, LE BRUANT ZIZI BIO, AOP Luberon, Rouge, 2025

AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

PRESENTATION

Discover the ambassadors of our organic wines. These funny zozios are just like our wines, unique and colourful!

TERROIR

Clay and limestone slopes of the southern Luberon.

WINEMAKING

Traditional maceration in concrete tanks for about 3 weeks. Straining, racking and ageing in vats.

VARIETALS

Carignan, Grenache noir, Marselan, Mourvèdre, Syrah

14 % VOL.

SERVING

To be served at 15/16°C

TASTING

Intense ruby color with purple hints.

Elegant attack on the palate thanks to present and thin tannins, with notes of jammy black fruits, cherry and licorice. Silky finish on sweet licorice.

FOOD PAIRINGS

This wine will perfectly accompany grilled or roasted meats. Try it with a shoulder of lamb with Provence herbs.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Bourgogne écova évolution feuille morte 75 CL						750		3760300620977		3760300621974	
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	1.17	7.2	778	29.6	8.03	30x25x16.8	170x120x80

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



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