



DEMAZET

VIGNOBLES



AOP Ventoux, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 5L, Blanc

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

Conviviality, sharing and discovery are at the heart of these wines... An invitation to travel to the heart of the southern Rhône valley on our sunny terroirs, swept away by the Mistral. You will appreciate their aromatic, fruity and gourmet profiles. Enjoy!

WINEMAKING

The harvest is pressed upon arrival in the cellar. Fermentation takes place at low temperature (14° /15°) for about 20 days.

VARIETALS

Bourboulenc, Clairette, Grenache blanc

BETWEEN 12 AND 14 % VOL.

SERVING

Serve at 11/12 °C

TASTING

Bright pale gold colour with yellow-green reflections. Floral notes and aromas of dried fruits. Pleasant and round in the mouth.

FOOD PAIRINGS

Shellfish, grilled fish and aperitif

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Carton 5 l offset					5000			3 760 218 773 239			
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	1	120	5	24	5,2	5,2	646	18,9	19 x 19	18,9 x 19 x 19	115 x 120 x 80

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

