



Petit Mazuret Viognier 2023

IGP Méditerranée, France

PRESENTATION

The "Mazuret" is our representation of a tiny house settling in the middle of the vines, which used to be a shelter for the winegrowers. This construction inspired our winemakers in the elaboration of this cuvee in order to offer a typical wine from our Terroir.

TERROIR

Clay and limestone soil

WINEMAKING

Direct pressing.

Alcoholic fermentation at low temperature.

Malolactic fermentation not carried out to preserve the aromas and freshness.

VARIETAL

Viognier 100%

13.5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Shiny pale gold color.

A nose of expressive aromas of white flowers.

In the mouth, the attack is clean and delicate at the same time, with notes of stone fruits, apricot.

A finish with a lot of vivacity and freshness.

Alcohol content: 13.5% alc./vol.

FOOD PAIRINGS

Cheese appetizers, fish and shellfish, goat or hard cheeses

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Bourgogne écova évolution feuille morte						750		3 760 300 620 335		3 760 300 621 332	
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	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	1,17	7.2	828	29,6	8,03	30 x 25 x 16.8	VMF 140 x 120 x 100

DEMAZET VIGNOBLES

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

