



AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Armoiries is the flagship of the Demazet range. A rigorous plot selection and the talent of our cellar master allow us to offer a wine with constant southern Rhone typicity.

TERROIR

Pebbly soil on clay-limestone slopes.

WINEMAKING

Traditional vinification and thermovinification to obtain fruity notes.

VARIETALS

14 % VOL.

Carignan, Cinsault, Grenache noir, Marselan, Mourvèdre, Syrah

SERVING

To be served at 15/16°C

TASTING

Intense garnet color. Complex and expressive aromas of fresh and fleshy fruits (blackcurrant, cherry). The attack on the palate is supple and round, with notes of sweet licorice and slightly peppery spices. The tannins are present and coated, with a long and balanced finish.

FOOD PAIRINGS

Cheese starters, cold cuts, grills, poultry, soft cheeses. convivial meals.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
bourgogne 37,5 feuille morte							375			3 373 160 001 918	3 373 160 101 915
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 diamet (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	12	840	5	14	0,7	8,45	613,5	24,3	6,6	25 x 28 x 22	145 x 120 x 80

DEMAZET VIGNOBLES

457 Avenue Aristide Briand, 84310 Morières-lès-Avignon Tel. 0490226565 - vignobles@demazet.com www.demazet.com



CÔTES DU RHÔNE

DEMAZET

