



Domaine du Camp Reves

AOC Côtes du Rhône Villages, Vallée du Rhône, France

TERROIR

River-rolled quartz pebbles.

VINIFICATION

Pneumatic pressed.

Low-temperature alcoholic fermentation. No malolactic fermentation, in order to preserve the aromas and freshness. Part of the harvest is vinified and aged 6 months in oak barrels.

VARIETALS

Grenache blanc, Viognier

TASTING NOTES

Pale gold color with green tints. A fine and elegant nose, dominated by aromas of white peach and pear. Lively and unctuous in mouth, with vanilla notes.

FOOD PAIRINGS

Aperitif - Fish - Crustaceans - pressed cheeses

SPECIFICATIONS

Alcohol content: 13 % vol.

Type of bottle			item code			Bottle barcode			Pack barcode		Case barcode	
Burgundy seduction cannelle bague carrée						3 373 160 002 052					3 373 160 102 059	
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 ml		6	528	8	11	1,45	9	814	29,4	8,84	18,7 x 30,1 x 25,8	EUR 170x120x80
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	576	8	12	1,45	9	886	29,4	8,84	18,7 x 30,1 x 25,8	VMF 170x120x100

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