

Cyparis 2020

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In the Provence culture, the three Cypresses located at the entrance of our farmhouses, represent the hospitality made to the hosts: the welcome, the lodging and the food. CYPARIS was born from this tradition and will enchant each of your hosts with its generosity.

TERROIR

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DEMAZE

Selected plots of chalky-clay soil.

WINEMAKING

Completely de-stemmed grape harvest. Long maceration.

VARIETALS

15 % VOL.

Carignan, Grenache, Syrah

SERVING

To be served at 15/16°C

TASTING

nice dark color. Complex nose of red fruits. The attack on the palate is ample and warm, with aromas of red fruits, licorice, spices and vanilla. Firm and silky tannins. Finely wooded. a well-balanced wine with a long finish.

FOOD PAIRINGS

Traditional dishes - red meats in sauce - cheeses

	Type of bottle							Volume (ml)			Bottle barcode	Case barcode
	bourgogne séduction cannelle bague carrée							750			3 760 300 620 076	3 760 300 621 073
	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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
Γ	EPAL	6	528	8	11	1,45	9	814	29,4	8,84	18,7 x 30,1 x 25,8	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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
ſ	VMF	6	576	8	12	1,45	9	889	29,4	8,84	18,7 x 30,1 x 25,8	VMF 170 x 120 x 80

DEMAZET VIGNOBLES

DEMAZET

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



