



AOP Côtes du Rhône, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 5L, Blanc

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

First flagship of our selections in volume, DEMAZET vinifies over 4,000 hectoliters in that quality. The vineyards selected to produce this wine extend over 225 hectares. It relies on diversity and chemistry of soils, grape varieties and the age of the vines. More than five vintages were required to obtain the perfect balance for this cuvée. Our perseverance allows us to keep a constant typicity vintage after vintage.

TERROIR

Clay-limestone pebbly soil.

WINEMAKING

Direct pressing.

Alcoholic fermentation at low temperature. No malolactic fermentation in order to preserve the freshness and aromas.

VARIETALS

BETWEEN 12 AND 14 % VOL.

Viognier, Clairette, Grenache blanc, Roussanne, Bourboulenc, Marsanne

SERVING

To be served at 11/12°C.

TASTING

Shiny pale gold color.

Very elegant and expressive nose of white flowers and exotic fruits.

Fresh on the palate with notes of fruit in syrup. Fresh, elegant and harmonious long lasting finish.

FOOD PAIRINGS

Appetizers, starters with cheese, fish, shellfish, goat or hard cheeses. Can also be enjoyed with dessert. Pleasure wine.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
5 I offset							5000			3 373 160 006 135	
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19	9 18,9 x 19 x 19	115 x 120 x 80

DEMAZET VIGNOBLES

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