



AOC Côtes du Rhône, Vallée du Rhône, France

Bio wine certified ECOCERT FR-BIO-01

PRESENTATION

This range is named after a type of traditional Provençal dwelling, many of which can be found in our vineyards. This organic wine was originally produced by two brothers, who inherited two similar bastides, one opposite the other.

TERROIR

Stony soil with marls, in an area called les "Ariailles".

WINEMAKING

Produced from fully destalked fruit which enters our facilities via a specially reserved entrance. Natural fermentation takes place over a period of 10 days (approx), producing a generous wine with a silky feel.Following the malolactic fermentation period, the wine is aged in the tank for around 6 months.

VARIETALS

Grenache, Syrah, Carignan

14.5 % VOL.

SERVING

To be served at 15/16°C.

TASTING

Deep color with violin hints. Fruity nose highlighted by a hint of liquorice. Well balanced in mouth with aromas of toasted bread.

FOOD PAIRINGS

Red meat, meat in sauce, strong cheeses.

	Type of bottle									Bottle barcode	Case barcode
burgundy écova evolution feuille morte							750 ml			3 373 160 113 192	3 373 160 013 195
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)	ter Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,17 kg	7,2 kg	778 kg	29,6 cm	8,03 cn	n 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 diamet (cm)	ter Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1,17 kg	7,2 kg	828 kg	29,6 cm	8,03 cn	n 30 x 25 x 16,8	VMF 140 x 120 x 100

DEMAZET VIGNOBLES

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EMAZET

COTES DU RHÔNE LES 2 BASTIDES DEMAZET

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



