



DEMAZET

VIGNOBLES



AOP Côtes-du-Rhône, Le Chaînon Manquant, Red BIO, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01. No sulphites added.

TERROIR

Pebbly marls

WINEMAKING

Thermovinification. Use of selected yeasts in order not to produce sulphites.

VARIETALS

Grenache noir, Syrah

13.5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Deep, bright colour. Expressive nose with aromas of blackcurrant and ripe cherry, complemented by a subtle hint of graphite. The palate is generous, smooth and beautifully balanced. Fine, well-integrated tannins provide structure while allowing the fruit to shine. The finish is fresh, lingering and full of flavour.

FOOD PAIRINGS

Perfect with a barbecued ribeye steak, grilled vegetables, or simply enjoyed with a generous charcuterie and cheese board.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bourgogne écova évolution FM 75 CL							750			3 373 160 003 271	3 373 160 103 278
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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170x120x80

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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

