

AOP Ventoux, Cyparis, 150 CL, Rouge, 2022

AOP 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

Selected plots of chalky-clay soil.

WINEMAKING

Completely de-stemmed grape harvest. Long maceration.

VARIETALS

14.5 % VOL.

Grenache, Syrah

SERVING

To be served at 15/16°C

TASTING

Deep, dark color with violet highlights.

Powerful nose of great complexity, with aromas of red fruits and spices. Round on the palate thanks to silky tannins, with a blended aromatic complex of berries, spices and sweet liquorice.

FOOD PAIRINGS

Grilled meats, roast beef, fresh cheeses

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Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Magnum							1500			3 760 300 620 151	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	BtI 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)
EPAL	6	216	4	9	2,6	16	596	36	9	36 x 27 x 18	170 x 120 x 80

DEMAZET VIGNOBLES

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MATE





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