





AOP Ventoux, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 5L, Rouge

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

Conviviality, sharing and discovery are at the heart of these wines...

An invitation to travel to the heart of the southern Rhône valley on our sunny terroirs, swept away by the Mistral. You will appreciate their aromatic, fruity and gourmet profiles. Enjoy!

TERROIR

Clay-limestone soil

WINEMAKING

This wine comes from a destemmed harvest. After fermentation, it is aged for 6 to 9 months in vats.

VARIETALS

BETWEEN 13 AND 14,5 % VOL.

Carignan, Grenache, Syrah

SERVING

To be served at 15/16°C

TASTING

Garnet colour with purple reflections, clear and brilliant.

Expressive nose with fruity and spicy aromas.

Lively, creamy mouth, structured with notes of red fruits and dried fruits.

FOOD PAIRINGS

Charcuterie, grilled meats.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Carton 5 I offset							5000				3 760 218 773 215
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	BtI height (cm)	Btl diamete (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19	18,9 x 19 x 19	115 x 120 x 80

