



DEMAZET

VIGNOBLES



ÇA GAZE, vin pétillant naturel, Vin de France, Blanc 2024

Vin de France, VSIG, France

PRESENTATION

Discover the delicate effervescence of this refreshing sparkling wine, perfect for celebrating every moment with elegance...

TERROIR

Deep clay-limestone soils.

WINEMAKING

Harvesting takes place exclusively in the morning, between 4am and 9am, to preserve all the aromatic freshness of the Floréal. The grapes are then pressed and settled to obtain a clear, limpid juice. Vinification is a two-stage process:

First, alcoholic fermentation in the liquid phase at low temperature to retain sugar. At the end of alcoholic fermentation, once the desired density has been reached, tangential filtration is carried out to stop fermentation and retain the desired sugar content. After filtration, the partially fermented juice is transferred to a vat for the second fermentation, known as the prise de mousse (formation of carbon dioxide and fine bubbles). Once fermentation is complete, the natural sparkling wine can be bottled.

VARIETAL

Floréal

11,5 % VOL.

SERVING

To be served at 8 / 10°C

TASTING

Nice golden colour with fine bubbles. Powerful aromas of fresh fruit with hints of pear, peach and citrus. Fresh on the palate with a refreshing finish.

FOOD PAIRINGS

Can be enjoyed as an aperitif or with sweets, or as a refreshing drink at any time of day.

Type of bottle		Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bourgogne Séduction blanche		Muselet		750				3 373 160 000 355		3373160100352	
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	480	5	16							

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

