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							Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne Séduction blanche							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							

DEMAZET VIGNOBLES
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.

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