



DEMAZET

VIGNOBLES



L'Estive Blanc, 2020

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In Provence, during the summer period (Estive), the herds are heading towards high pastures to allow the cultivation of hay in the lowlands. In this spirit of respect for our traditions and our terroir, this cuvée is an invitation to travel, combining authenticity and generosity.

TERROIR

Clay and limestone

WINEMAKING

The grapes are pressed immediately after harvest. The fermentation proceeds at low temperatures (14 ° / 15 °) for about 20 days.

VARIETALS

Clairette, Grenache blanc

14 % VOL.

SERVING

Service temperature 11/12°C

TASTING

Golden color with green hints. Nose with pear and white flowers notes. Full and velvety in mouth, with grapefruit aromas, and a slightly salty finish.

FOOD PAIRINGS

Fish, white meat, appetizer.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne écova évolution feuille morte					750				3 760 300 620 298		3 760 300 621 295	
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*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170 x 120 x 80	
Palette universelle	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*L*P cm)	Pallet dimensions (H*L*P cm)	
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140X120X100	

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457 Avenue Aristide Briand, 84310 Morières-lès-Avignon

Tel. 0490226565 - vignobles@demazet.com

www.demazet.com

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

