

VIGNOBLES



DEMAZET DEMAZET

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

Clay and limestone.

WINEMAKING

Direct pressing.

Alcoholic fermentation at low temperature.

Malolactic fermentation not carried out to preserve the aromas and freshness.

VARIETAL

Viognier

13.5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Brilliant pale gold color. Expressive fruit aromas, a frank and delicate attack in the mouth, with lightly woody vanilla notes, as well as stone fruits (apricot). A beautiful vivacity with a long fresh and acidulous finish.

FOOD PAIRINGS

Cheese appetizers, fish and shellfish, goat's cheese or pressed cooked cheese, this wine can be enjoyed throughout the meal.

Type of bottle							Volume (ml)	item c	ode	Bottle barcode	Case barcode
bourgogne séduction cannelle bague carrée							750			3 373 160 000 416	3 373 160 100 413
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	528	8	11	1,45	9	814	29,4	8,84	18,7 x 30,1 x 25,8	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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	576	8	12	1,45	9	889	29,4	8,84	18,7 x 30,1 x 25,8	VMF 170 x 120 x 100

