



AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Once upon a time, if a picker left a grape on the vine during harvest time, the other workers would crush the grape on his or her face as a "punishment". The picker would thus end up with a blackened face, stained crimson by the juice of the grape, or mascaré. The Domaine des Mascarons cuvée takes its name from this custom.

TERROIR

DEMAZET

DOMAINE DES MASCARONS CÔTES DU RHÔNE MIS EN BOUTEILLE À LA PROPRIÉTÉ Pebbly terraces.

WINEMAKING

Traditional vinification in concrete vats, pumping over, release. Long maceration.

VARIETALS

15 % VOL.

Carignan, Grenache noir, Syrah

SERVING

To be served at 15/16°C.

TASTING

Robe: nice deep red color. Bouquet: powerful and slightly peppery with discret notes of garrigue. Palate: Round and supple, with aromas of ripe red fruit (cherry) and a nice sweetness. Good balance. Present and coated tannins.

FOOD PAIRINGS

Grilled beef, marinated meats, varied cheese platters.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Burgundy Ecova Evolution feuille morte							750 ml			3 373 160 044 106	3 373 160 144 103
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 diamete (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03 cm	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 diamete (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03 cm	30 x 25 x 16,8	VMF 140 x 120 x 100

DEMAZET VIGNOBLES

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