



DEMAZET

VIGNOBLES



Viognier - Professional range

IGP Méditerranée, France

TERROIR

Clay and limestone

WINEMAKING

The grape harvest was pressed immediately upon arrival in the winery. Low temperature fermentation (14° / 15°C) for approximately 20 days.

VARIETAL

Viognier 100%

14.0 % VOL.

SERVING

11/12°C

TASTING

Shiny pale gold color with green highlights.

Complex bouquet of apricot and peach, with notes of white flowers. Fruity, round and generous in mouth. Spicy and lively finish.

FOOD PAIRINGS

Fresh goat cheese, pastries, or may quite simply be served well-chilled as an aperitif.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Burgundy alliance blanche plate unique						750		3 760 300 620 618		3 760 300 621 615	
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	600	4	25	1,24	7,62	784	32,4	7,35	33,5 x 22 x 15	EUR 154 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	696	4	29	1,24	7,62	906	32,4	7,35	33,5 x 22 x 15	VMF 154 x 120 x 100

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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.



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