



Domaine La Grange du Piol

AOP Ventoux, Vallée du Rhône, France

TERROIR

Clayey calcareous soil.

VINIFICATION

Traditional vinification.

VARIETALS

Grenache, Syrah

SERVING

To be served at 15/16 °C.

TASTING NOTES

Dark garnet color with purple hints. Powerful nose combining cooked red fruits and sweet spices. Fruity, concentrated and elegant on the palate. Beautiful aromatic persistence.

FOOD PAIRINGS

Traditional cuisine, especially red meats and hard cheeses.

SPECIFICATIONS

Alcohol content: 15,5 % vol.

Type of bottle			item code			Bottle barcode			Pack barcode		Case barcode	
bourgogne écovia évolution feuille morte						3 760 300 620 458					3 760 300 621 455	
Volume (ml)	Unit per pack	Unit per case	Unit 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)
750		6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	170 x 120 x 80
Volume (ml)	Unit per pack	Unit per case	Unit 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)
750		6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100

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