

VIGNOBLES



AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

PRESENTATION

This collection is named after a type of traditional Provençal dwelling, many of which can be found in our vineyards.

This organic wine was originally produced by two brothers, who inherited two similar bastides, one opposite the other.

TERROIR

Clay-limestone slopes of south Luberon.

WINEMAKING

Grapes are harvested early in the morning to preserve the aromatic freshness and quality of the juice. Direct pressing.

Settling of the juice then fermentation in stainless steel or concrete tanks at about $16\,^{\circ}$ C. Racking and maturing on fine lees.

VARIETALS

Grenache noir, Syrah, Carignan, Ugni blanc

13.0 % VOL.

TASTING

Nice pale color with salmon hues.

Aromatic nose with notes of citrus fruits and white peach.

The attack is greedy. We then find citrus fruits and very refreshing acidulous notes in the finish.

FOOD PAIRINGS

This wine is the ideal companion for summer cooking. A Mediterranean salad, a tuna flan with tomatoes, marinated peppers, red mullet fillets in olive oil or grilled meat with friends...

LUBERON
LUBERON LES 2 BASTIDES DEMAZET
Type

Type of bottle										Bottle barcode	Case barcode
Bourgogne écova évolution MB 75 CL							750			3760300620922	3760300621929
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	630	5	21	1.17	7.2	778	29.6	8.14	30x25x16.8	170x120x80
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	672	4	28	1.17	7.2	828	29.6	8.14	30x25x16.8	140x120x100

