



DEMAZET

VIGNOBLES



AVEC RAISINS ET RAISON

AOC Côtes du Rhône, Vallée du Rhône, France

No sulphites added.

TERROIR

Stony marls.

WINEMAKING

Thermovinification. Use of selected yeasts in order not to produce sulphites.

VARIETALS

Grenache, Syrah, Mourvèdre, Carignan, Cinsault

14 % VOL.

SERVING

To be served at 15/16 °C

TASTING

Ruby colour with violet hints.

Intense nose of fresh fruit and caramel with milk, finishing with a peppery note.

Deep and fleshy in mouth due to the fine tannins, revealing flavors of red and blackcurrant.

FOOD PAIRINGS

Aperitif with delicatessen, vegetable gratins, chocolate desserts.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
bourgogne écova évolution feuille morte							750			3373160001611	3373160101618
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	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EURO 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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

