



# AOP Côtes-du-Rhône, Primeur, BAG IN BOX 5L, Rouge 2024

AOP Côtes du Rhône, Vallée du Rhône, France

# TERROIR

Clay-limestone terroirs on slopes.

# WINEMAKING

After a short hot maceration to obtain a concentration of aromas and a beautiful colour, alcoholic fermentation takes place in the liquid phase, with controlled temperature to obtain high-quality fermentative aromas.

# VARIETALS

Syrah, Grenache noir

12.5 % VOL.

### SERVING

Served at 15/16°C

# TASTING

Bright, limpid color. Candy-like amyl note with a hint of fresh red fruit (cherry, blackcurrant). Nice volume and a sensation of sweetness and freshness on the palate, with a nice unctuousness to finish the tasting on a slightly liquorice and kirschy touch of great finesse. A pleasure wine to share with friends, and a harbinger of a fine vintage to come.

# FOOD PAIRINGS

Enjoy as an aperitif or with a buffet, charcuterie or grilled meats. A wine to share at any time of day.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Carton 5 I offset							5000				
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19	18,9 x 19 x 19	115 x 120 x 80
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# DEMAZET VIGNOBLES

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