



DEMAZET

VIGNOBLES



L'Estive Blanc 2024

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In Provence, during the summer period (Estive), the herds are heading towards high pastures to allow the cultivation of hay in the lowlands. In this spirit of respect for our traditions and our terroir, this cuvée is an invitation to travel, combining authenticity and generosity.

TERROIR

Calcareous clay soils

WINEMAKING

Direct pressing.
Control of the fermentation temperature.

VARIETALS

Clairette, Grenache blanc

12.5 % VOL.

SERVING

Service temperature 11/12°C

TASTING

Pretty pale gold color with green highlights, a nice aromatic complexity and citrus notes (lemon, tangerine.). A fresh attack, where we find these notes of fruit and candy. A beautiful tension and a final with a touch of minerality that gives this wine a nice balance and a beautiful harmony.

FOOD PAIRINGS

Aperitifs, crustaceans, grilled fish, exotic and Mediterranean cuisine.
Pleasure wine.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
bourgogne écova évolution feuille morte					750		3 760 300 620 298	3 760 300 621 295			
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	EUR 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 140X120X100

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



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