



DEMAZET

VIGNOBLES



L'INATTENDU DE NOS PARCELLES, AOP Côtes du Rhône Villages Gadagne, Rouge, 2024, 75CL

AOP Côtes du Rhône Villages Gadagne, Vallée du Rhône, France

PRESENTATION

This unique and distinguished cuvée, produced from select plots, is the result of our winemakers' ancestral expertise, passed down through generations. Limited to 5,286 75cl bottles, 323 magnums and 20 jeroboams, this exceptional cuvée will delight enthusiasts in search of authentic experiences.

TERROIR

Villafranchian terraces covered with rounded pebbles, a legacy of the Rhône's ancient alluvial formations, ensuring warmth, drainage and aromatic complexity. Very rigorous selection of the oldest plots in the Gadagne appellation, carefully monitored and tended throughout the growing cycle until harvest.

WINEMAKING

The grapes are harvested at optimal ripeness to obtain naturally concentrated juices, followed by traditional vinification with long maceration to promote the extraction of aromas and structure.

VARIETALS

Syrah, Viognier

14 % VOL.

SERVING

Serving temperature: 14°-17°C.

TASTING

Intense colour with purple highlights. The nose opens with deep aromas of black cherry, blackcurrant and violet, punctuated by more mineral notes of graphite and zan. The palate is full-bodied and structured, revealing beautiful volume supported by dense, silky and persistent tannins. The balance between sweetness and tension gives the wine a delicious richness while preserving its freshness. The long and expressive finish lingers on notes of spice - pepper and black liquorice - enhanced by a subtle floral touch and a slight mineral imprint that bring a beautiful freshness. Overall, this is a wine with a promising future and beautiful complexity, which can be enjoyed now but also has remarkable potential for ageing.

FOOD PAIRINGS

The generous structure and silky tannins of this wine come into their own when paired with a fine cut of meat: Rossini beef fillet, matured rib of beef or duck breast in sauce, as well as mature cheeses such as aged Cantal. Expressive and welcoming, this wine is perfect for festive meals, enhancing each dish with refinement.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Bourgogne Ecova Classique bague carrée canelle						750		3373160002298		3373160102295	
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	6	528	8	11	1.29	8.05	730	29.6	8.2	18.7 x 30.1 x 25.8	170 x 120 x 80

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



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