DEMAZET
VIGNOBLES

DEMAZET VIGNOBLES, AOP Côtes-du-Rhône Villages, Armoiries, Blanc, 2025

AOC Côtes du Rhône Villages, Vallée du Rhône, France

PRESENTATION
Armoiries is the flagship of our range. A rigorous selection of plots and the talent of our cellar master enable us to offer a wine with southern Rhône typicity.

TERROIR
Stony soil. Clay-limestone slopes.

WINEMAKING
Vinification by direct pressing.
Alcoholic fermentation at low temperature. No malolactic fermentation to preserve aromas and freshness.

VARIETALS **14 % VOL.**
Grenache blanc, Viognier

SERVING
To be served at 11/12°C

TASTING
Nice brilliant color. The nose, delicate and expressive, opens with notes of white-fleshed fruit and citrus. On the palate, it charms with its lovely body and aromas of fresh fruit. The texture is rich and velvety, supported by good length and a mineral finish.

FOOD PAIRINGS
Perfect as an aperitif, this dry white wine also pairs wonderfully with fish and shellfish, poultry, goat cheeses, or mild pressed cheeses. Its roundness and fresh fruit notes make it a versatile companion at the table — and it can even be enjoyed with light desserts. A true pleasure wine.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne Evolution	750		3373160002175	3373160102172

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	630	5	21	1.17	7,2	778	29.6	8.14	30x25x16.8	170x120x80

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

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