



DEMAZET

VIGNOBLES



CAMAZET, AOP Côtes du Rhône, Rouge, 2024

AOP Côtes du Rhône, Vallée du Rhône, France

TERROIR

Pebbly soil

WINEMAKING

Traditional vinification

VARIETALS

Carignan, Grenache noir, Marselan,
Mourvèdre, Syrah

14.5 % VOL.

SERVING

To be served at 15/16 °C

TASTING

Intense red colour. Fruity nose with notes of spices. Unctuous and very supple mouth with nice spicy flavours.

FOOD PAIRINGS

Vegetable pie, white meats, mild cheeses

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
bourgogne écova évolution feuille morte					750				3373160001352		3373160101359
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	8,03	30 x 25 x 16,8	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*W*D cm)	Pallet dimensions (H*W*D 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.

