

VIGNOBLES



DEMAZET VIGNOBLES, AOP Côtes-du-Rhône, Armoiries, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Armoiries is the flagship of the Demazet range. A rigorous plot selection and the talent of our cellar master allow us to offer a wine with constant southern Rhone typicity.

TERROIR

Clay-limestone pebbly soil.

WINEMAKING

Vinification by direct pressing.

Alcoholic fermentation at low temperature. No malolactic fermentation to preserve aromas and freshness.

VARIETALS

13 % VOL.

Clairette, Grenache, Roussanne, Viognier, Marsanne, Bourboulenc

SERVING

To be served at 11/12°C.

TASTING

Brilliant pale gold colour. Very elegant, complex nose of exotic fruit and citrus. A fresh attack on the palate with good volume. The finish is fresh, elegant and harmonious, with good length.

FOOD PAIRINGS

Appetizers, starters with cheese, fish, shellfish, goat or hard cheeses. Can also be enjoyed with dessert. Pleasure wine.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
burgundy ecova évolution feuille morte							750			3 373 160 001 130	3 373 160 101 137
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 diamet (cm)	er 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	EUR 170x120x80
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 diamet (cm)	er 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 140x120x100

