



AOC Ventoux, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

PRESENTATION

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astides

DEMAZ

This collection is named after a type of traditional Provençal dwelling, many of which can be found in our vineyards.

This organic wine was originally produced by two brothers, who inherited two similar bastides, one opposite the other.

WINEMAKING

Produced from fully destalked fruit which enters our facilities via a specially reserved entrance. Natural fermention takes place over a period of 10 days (approx), producing a generous wine with a silky feel.

Following the malolactic fermentation period, the wine is aged in the tank for around 6 months.

VARIETALS

14% ALC./VOL. % VOL.

Carignan, Grenache, Syrah

SERVING

To be served at 15/16°C

TASTING

Robe: beautiful ruby red with pinkish violet flush. Bouquet: intense forest fruits with balsamic and grilled notes. Palate: generous and well-structured with silky tannins.

FOOD PAIRINGS

Provencal cooking, red meat and game.

Type of bottle								item	code	Bottle barcode	Case barcode
burgundy ecova evolution feuille morte							750 ml			3 574 520 204 301	3 574 521 204 300
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17 kg	7,2 kg	778 kg	29,6 cm	8,03 cm	1 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*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17 kg	7,2 kg	828 kg	29,6 cm	8,03 cm	n 30 x 25 x 16,8	VMF 140x120x100

DEMAZET VIGNOBLES

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