



DEMAZET

VIGNOBLES



AVEC RAISINS ET RAISON 2025

AOP Côtes du Rhône, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01. No sulphites added.

TERROIR

pebbly soil and clay-limestone marl.

WINEMAKING

Thermovinification. Use of selected yeasts in order not to produce sulphites.

VARIETALS

Grenache, Syrah

13.5 % VOL.

SERVING

To be served at 15/16 °C

TASTING

Deep, bright colour. Expressive nose with aromas of blackcurrant and ripe cherry, complemented by a subtle hint of graphite. The palate is generous, smooth and beautifully balanced. Fine, well-integrated tannins provide structure while allowing the fruit to shine. The finish is fresh, lingering and full of flavour.

FOOD PAIRINGS

Perfect with a barbecued ribeye steak, grilled vegetables, or simply enjoyed with a generous charcuterie and cheese board.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
bourgogne écova évolution feuille morte						750		3373160001611		3373160101618	
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

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

