



AOP Ventoux, Vallée du Rhône, France



PRESENTATION

First flagship of our selections in volume, DEMAZET vinifies over 4,000 hectoliters in that quality. The vineyards selected to produce this wine extend over 225 hectares. It relies on diversity and chemistry of soils, grape varieties and the age of the vines. More than five vintages were required to obtain the perfect balance for this cuvée. Our perseverance allows us to keep a constant typicity vintage after vintage.

TERROIR

Pebbly soil on clay-limestone slopes.

WINEMAKING

Traditional vinification and thermovinification to obtain fruity notes.

VARIETALS

Grenache noir, Syrah

BETWEEN 13 AND 14,5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Intense garnet color. Complex and expressive aromas of fresh and fleshy fruit (burlat cherry). The attack on the palate is supple and round, with notes of sweet licorice and spices. The tannins are present but silky, with a long and balanced finish.

FOOD PAIRINGS

Cheese starters, cold cuts, grills, poultry, soft cheeses.

| Type of bottle | | | | | | | Volume (ml) | | | Bottle barcode | Case barcode |
|-------------------|----------------|---------------------|----------------------|---------------------|-----------------|---------------------|-----------------------|-----------------|--------------------|----------------------------------|---------------------------------|
| BAG IN BOX 3 L | | | | | | | 3000 | | | 3 256 225 436 996 | 1 325 622 543 699 3 |
| 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 | 4 | 220 | 5 | 11 | 3.230 | | 733 | 21.8 | 17.10 X 10.2 | | 100 x 120 x 80 |

