

## **VIGNOBLES**



# Petit Mazuret Viognier 2024

IGP Méditerranée, France

#### **PRESENTATION**

This wine is part of our "Petit Mazuret" range, inspired by small shelters once used by winemakers in the vineyards. The name "Mazuret" reflects this heritage, symbolizing a connection to the land and tradition.

#### **TERROIR**

Clay and limestone soil

## WINEMAKING

Direct pressing.

Alcoholic fermentation at low temperature.

Malolactic fermentation not carried out to preserve the aromas and freshness.

#### **VARIETAL**

Viognier 100%

12.5 % VOL.

#### **SERVING**

To be served at 11/12°C

### **TASTING**

Shiny pale gold color.

A nose of expressive and complex aromas of stone fruits (apricot, peach) and white flowers.

In the mouth, the attack is clean and delicate at the same time, with fresh flavours of apricot and peach, and a nice volume. A finish with a lot of vivacity and freshness.

## **FOOD PAIRINGS**

Chilled as an aperitif, or with fish, shellfish, goat and hard cheeses and cheese appetizers.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Bourgogne écova évolution feuille morte							750			3 760 300 620 335	3 760 300 621 332
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 diamete (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 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 diamete (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 140 x 120 x 100