



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.

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

