



AOP Ventoux, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 10L, Rosé

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

Conviviality, sharing and discovery are at the heart of these wines... An invitation to travel to the heart of the southern Vallée du Rhône on our sunny terroirs,

swept away by the Mistral. You will appreciate their aromatic, fruity and gourmet profiles. Enjoy!

TERROIR

Clay-limestone soil.

WINEMAKING

This wine is made from a partial maceration of the juice with the grape skin. Fermentation takes place at a temperature of 16° for about 20 days.

VARIETALS Grenache noir, Syrah

BETWEEN 12 AND 13,5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Brilliant pink colour. Notes of red fruits and English candy. Full mouth, powerful, mainly fruity.

FOOD PAIRINGS

Southern summer cuisine.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Carton 10 I offset							10000				3 760 218 773 260
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	1	72	3	24	10,35	10,35	767,2	32	19,1 x 19,1	32 x 19,1 x 19,1	118 x 120 x 80



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