



AOP Côtes-du-Rhône, BIO, LES ZOZIOS, BAG IN BOX 5L, Rouge

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Discover the ambassadors of our organic wines. These funny zozios are just like our wines, unique and colourful!

TERROIR

Stony soil with marls.

WINEMAKING

Produced from fully destalked fruit which enters our facilities via a specially reserved entrance. Natural fermentation takes place over a period of 10 days (approx), producing a generous wine with a silky feel. Following the malolactic fermentation period, the wine is aged in the tank for around 6 months.

VARIETALS

BETWEEN 12 AND 14 % VOL.

SERVING

To be served at 15/16°C

TASTING

Deep color with violin hints. Fruity nose highlighted by a hint of liquorice. Well balanced in mouth with aromas of toasted bread.

FOOD PAIRINGS

Red meat, meat in sauce, strong cheeses.

Carignan, Grenache noir, Marselan, Syrah

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
Carton 5 I offset							5000		3 373 16		
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	120	5	24	5,2	5,2	646	18,9	19 x 19) 18,9 x 19 x 19	115 x 120 x 80
		0				-		0			



X10DWE

DEMAZET VIGNOBLES 457 Avenue Aristide Briand, 84310 Morières-lès-Avignon Tel. 0490226565 - vignobles@demazet.com www.demazet.com

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