



DEMAZET

VIGNOBLES



LE CHEVALIER GAMBETTE, AOP Côtes du Rhône, Rouge, 2021

AOP Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Discover the ambassadors of our organic cuvées. These funny zozios are at the image of our wines, unique and colorful!

TERROIR

Stony soil, stony marls, place called «Ariailles».

WINEMAKING

Traditional vinification.

VARIETALS

Syrah, Grenache noir, Carignan, Marselan

14 % VOL.

SERVING

Served at 15/16 °C

TASTING

Sustained colour with purple reflections.
Fruity nose underlined by a touch of liquorice. Wine with aromas of toast.

FOOD PAIRINGS

Red meats, in sauce, powerful cheeses.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bourgogne écova évolution FM 75 CL							750			3373160001659	3373160101656
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.17	7.2	778	29.6	8.03	30x25x16.8	170x120x80

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.



X1BRKE