



AOP Côtes-du-Rhône, BIO, LES ZOZIOS, BAG IN BOX 3L, 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

Carignan, Grenache noir, Marselan, Syrah

BETWEEN 13 AND 14,5 % 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.

Type of bottle				Volume (ml)		item code		Bottle barcode		Case barcode	
Carton 3 l offset				3000						3 373 160 006 210	
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	200	5	40	3,15	3,15	652	17,4	15,5 x 14,3	17,4 x 15,7 x 14,3	100 x 120 x 80

DEMAZET VIGNOBLES

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

