DEMAZET
VIGNOBLES

Réserve des Armoiries Elevé en Fût de Chêne 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION
Already by the first vinification of the “Reserve des Armoiries” selection in 1994, a few tanks, for which the potential of aging in oak casks seemed very interesting to the cellar master, have been isolated. Thus, the first bottles of the "Reserve des Armoiries Elevé en fût" have been released in 1996.

TERROIR
Pebbly soil

WINEMAKING
Traditional vinification.
Aged in oak barrels.

VARIETALS
Grenache noir, Syrah

14 % VOL.

SERVING
15/16°C

TASTING
Dark ruby color. Nose of ripe red fruits with roasted and woody aromas.In the mouth, the melted tannins accompany vanilla, liquorice and spicy flavors.

FOOD PAIRINGS
Roast poultry, prime rib, stews, pressed cheeses

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
bourgogne écova évolution feuille morte							750 ml		3 373 160 001 192	3 373 160 101 199
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	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	170 x 120 x 80
Palette universelle	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)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100

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

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

Y2RUSE