

VIGNOBLES



AOP Côtes-du-Rhône, LES DEMAZETTES EN GOGUETTE, Rouge, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

One cuvée, three colours! For all those moments of conviviality and sharing. Wherever you are, whatever the occasion, this wine is made to be enjoyed with friends, with those who make every moment more enjoyable. Open a bottle, let the smiles mingle with the aromas and enjoy!

A wine that unites palates and hearts!

TERROIR

Stony soil, clay/limestone slopes.

WINEMAKING

Blend of traditional vinification and thermovinification to obtain fruity notes.

VARIETALS

14.5 % VOL.

Carignan, Grenache noir, Mourvèdre, Syrah

SERVING

Serving temperature: 14°-17°.

Serving suggestion: Place your bottle in the fridge for 20 minutes before serving.

TASTING

Deep color with garnet hints. Complex and expressive aromas with blackcurrant and cherry notes. A soft and round attack marked by the presence of sweet liquorice and slightly peppery spices. Present and coated tannins, with a nice length. A fresh finish with a nice balance.

FOOD PAIRINGS

Cheese appetizers, cold cuts, grilled meats, poultry and soft cheeses. Will perfectly accompany a rustic and convivial meal.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
burgundy ecova évolution feuille morte							750 ml			3 373 160 001 772	3 373 160 101 779
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	6	630	5	21	1,17 kg	7,2 kg	778 kg	29,6 cm	8,03 cn	H.30 x L.25 x I.16,8	EURO 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 diamet (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	672	4	28	1,17 kg	7,2 kg	828 kg	29,6 cm	8,03 cn	H.30 x L.25 x I.16,8	VMF 140 x 120 x 100