



# DEMAZET

## VIGNOBLES

### Vin de France, Rèverose 2022, Rosé

Vin de France, VSIG, France

#### TERROIR

Semi-stony soils

#### WINEMAKING

Direct pressing, settling, then vinification in barrels. Daily stirring of the lees during the alcoholic fermentation, then during the maturation on fine lees in barrels for 4 to 8 weeks; regular tasting follow-up to determine the end of the maturation in barrels.

#### VARIETALS

Grenache, Cinsault

12,5 % VOL.

#### SERVING

Served at 11/12 °C

#### TASTING

Pretty pale color. Intense and elegant nose of rose petal supported by a small note of marzipan and biscuit. The attack in mouth is supple and silky. Nice volume and sweetness accompanied by a very pleasant freshness. Pleasant and greedy wine.

#### FOOD PAIRINGS

Appetizer, will accompany a meal with meat, sautéed vegetables, cheese and dessert



#### 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.

