DEMAZET
VIGNOBLES

AOP Luberon, BIO, Cuvée Botanic 2024, 75 CL, Rouge

AOP Luberon, Vallée du Rhône, France

Bio Wine certified ECOCERT FR-BIO-01

TERROIR
Clay-limestone slopes of south Luberon.

WINEMAKING
Traditional maceration in concrete tanks during about 3 weeks.
Running off, racking and ageing in vats.

VARIETALS
Carignan, Grenache noir, Marselan, Mourvèdre, Syrah

13.5 % VOL.

TASTING
Garnet color with purple reflections.
Nose of red fruits, cherry, blackcurrant and blackberry. A quite present spicy and peppery note.
We find in mouth a crisp fruitiness supported by notes of fresh mint. Supple and pleasant on the palate, with fine tannins. Peppery finish.

FOOD PAIRINGS
This wine will perfectly accompany grilled or roasted meats, especially lamb with dried herb seasoning from Provence.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne écova évolution FM 75 CL	750		3 760 300 620 953	3 760 300 621 950

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	8.14	30x25x16.8	170x120x80
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	8.14	30x25x16.8	140x120x100

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.

ZH2E2E