

# ROCHE MAZET



## CABERNET SAUVIGNON - IGP PAYS D'OC

### THE FACTS

**Type:** IGP Pays d'OC      **ABV:** 12,5%      **Case size:** 6x75cl  
**Varietal:** Cabernet Sauvignon      **Residual sugar:** 5 g/l      **Closure:** Cork  
**Country:** France

### WINEMAKING

From an assembly of traditional winemaking and thermo-winemaking. The winemaking starts by a period of extraction based on offloading and then occurs the fermentation. The second half of the fermentation is mainly done by pumping. The thermo-vinification allows the optimization of the colour's extraction and to obtain really fruited wine. Wines are vinified in a liquid or semi-liquide phase between 24°C and 26°C.

### TASTING NOTES

**Colour:** Deep red with crimson highlights  
**Nose:** Blackcurrants and cherries aromas against a background of toasted vanilla  
**Palate:** Well-structured, with toasted flavours on the finish

### HOW TO APPRECIATE

**Food pairing:** Roche Mazet Cabernet Sauvignon pairs beautifully with roast beef, dishes in sauce and full-flavoured cheeses  
**Service condition:** 16°C

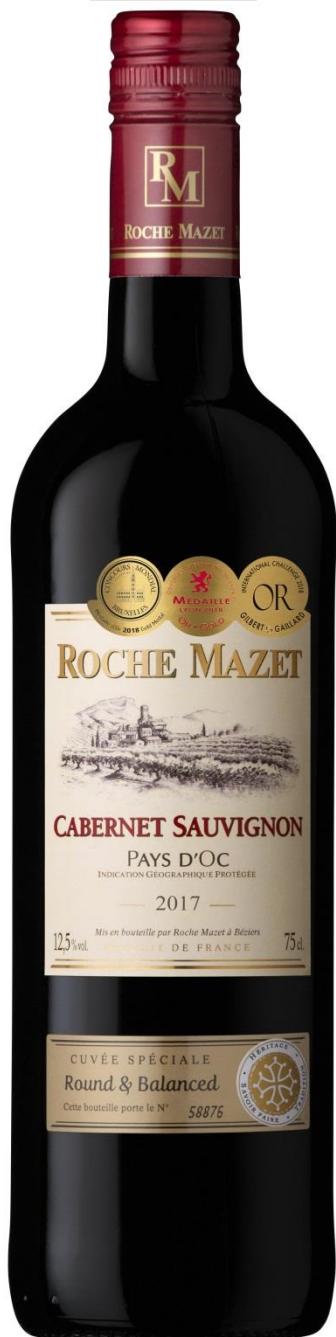
### TECHNICAL DATAS

**Bottle type:** Bordelaise Ecolo  
**Capacity:** 0,75cl  
**Empty bottle weight/size:** 0.41 Kg / L 75 x l 75 x h 300  
**Full bottle weight:** 1.16 Kg

**Case weight/size:** 7,11 Kg / L 234 x l 157 x h 306

**Units per case:** 6  
**Number of layers:** 5  
**Number of carton per layer:** 24  
**Number of carton per pallet:** 120  
**Palett weight:** 873,2Kg

**Gencod bouteille :** 3 17552 001871 6



## MERLOT - IGP PAYS D'OC



### THE FACTS

**Type:** IGP Pays d'OC  
**Varietal:** Merlot  
**Country:** France

**ABV:** 12,5%  
**Residual sugar:** 5 g/l

**Case size:** 6x75cl  
**Closure:** Cork

### WINEMAKING

Traditional winemaking, from 2 to 4 weeks duration, starts by a period of extraction based on offloading in the beginning of the fermentation. The second half of the fermentation is composed by pumping.

Temperatures are between 24°C and 26°C in the beginning, the objective is to get them up to 26°C to 29°C in the end.

### TASTING NOTES

**Colour:** Delightfully intense red colour with hints of violet

**Nose:** Fresh red berries with red berry preserve

**Palate:** Soft and velvety with spiced cooked strawberries

### HOW TO APPRECIATE

**Food pairing:** Roche Mazet Merlot pairs beautifully with charcuterie, roast chicken and poultry, grilled red meats and mature cheeses

**Service condition:** 16°C

### TECHNICAL DATAS

**Bottle type:** Bordelaise Ecolo

**Capacity:** 0,75cl

**Empty bottle weight/size:** 0.41 Kg / L 75 x l 75 x h 300

**Full bottle weight:** 1.16 Kg

**Case weight/size:** 7,11 Kg / L 234 x l 157 x h 306

**Units per case:** 6

**Number of layers:** 5

**Number of carton per layer:** 24

**Number of carton per palett:** 120

**Palett weight:** 873,2Kg

**Bottle barcode:** 3 17552 001865 5

## MERLOT ROSE - IGP PAYS D'OC



### THE FACTS

**Type:** IGP Pays d'OC  
**Varietal:** Merlot Rosé  
**Country:** France

**ABV:** 12,5%  
**Residual sugar:** <2 g/l

**Case size:** 6x75cl  
**Closure:** Cork

### WINEMAKING

The harvest is done by night or in the beginning of the morning to keep the freshness of the savors. The majority of the cuvee is obtained by direct press in order to keep the fruity touch of the wine. The rest of the harvest is vinified by bleeding to give a pretty pink colour to and to add body to the wine.

### TASTING NOTES

**Colour:** A shining, translucent, delightfully intense pink  
**Nose:** Scents of strawberries and apricots over subtle notes of rose and acacia  
**Palate:** Full and fruity, fresh and elegant

### HOW TO APPRECIATE

**Food pairing:** Roche Mazet Merlot Rosé makes a perfect match for hors d'œuvres, marinated grilled meats and vegetable gratins  
**Service condition:** 8°C to 10°C

### TECHNICAL DATAS

**Bottle type:** Bordelaise Ecolo  
**Capacity:** 0,75cl  
**Empty bottle weight/size:** 0.41 Kg / L 75 x l 75 x h 300  
**Full bottle weight:** 1.16 Kg

**Case weight/size:** 7,11 Kg / L 234 x l 157 x h 306  
**Units per case:** 6  
**Number of layers:** 5  
**Number of cartons per layer:** 24  
**Number of cartons per palett:** 120  
**Palett weight:** 873,2Kg

**Gencod bouteille :** 3 17552 963322 4

## CHARDONNAY BRUT

### THE FACTS

**Type** : quality sparkling wine      **ABV** : 12%      **Case size** : 6x75cl  
**Varietal** : Chardonnay      **Residual Sugar** : 7-8 g/l      **Closure** : Cork  
**Country** : France

### WINEMAKING

The Roche Mazet Chardonnay Brut is elaborated following the « Charmat » process. Based on the same principle as the method used in the Champagne-making, the only difference is that the second fermentation is made in closed high pressure tank and not directly in the bottle. The wine is then matured for 6 months in tank in order to give his whole aromatic potential.

### TASTING NOTES

**Colour** : Pale yellow with light shimmers of green.  
**Nose** : Complex, well-balanced and fresh, its nose is elegant with nice white flowers notes.  
**Palate** : Elegant, it gives a mineral approach and is characterized by citrus notes with a final on honey and brioch aromas.

### HOW TO APPRECIATE

**Food pairing** : To be enjoyed as a starter with a few tapas or other aperitives. It will also perfectly pair with Foie Gras, pan-fried Scallops, seafood as well as desserts.  
**Service condition** : between 7 and 9°C

### TECHNICAL DATAS

**Bottle type** : Crémant  
**Capacity** : 0,75cl  
**Empty bottle weight/size** : 0,78 kg / L 86 x l 86 x h 315  
**Full bottle weight** : 1,53 kg

**Case weight/size**: 9,40 kg / L 325 x l 266 x h 325  
**Units per case** : 6  
**Number of layers** : 4  
**Number of carton per layer** : 18  
**Number of carton per palette** : 72  
**Palett weight** : 701,40 kg

**Gencod bouteille** :3 17552 965054 2

