



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Cuvées Plaisir, Il Était Une Fois, AOC Luberon, Rouge

AOC Luberon, Vallée du Rhône, France

Once upon a time in the Luberon, in the heart of a Nature Park boasting a wealth of unique features...

LOCATION

Grapes from selected plots in the heart of the Luberon on clay-limestone soils. Vineyards at an altitude of between 300 and 400 metres.

HARVEST

The vines are trained to a high standard: Royat cordon pruning, careful trellising and mechanical cultivation methods. The grapes are harvested at the end of fairly long, slow ripening periods.

WINEMAKING

Alcoholic fermentation between 20 and 24 degrees, gentle extraction.

AGEING

Maceration between 12 and 20 days.

VARIETALS

Syrah 80%, Grenache noir 20%

SERVING

Drink at a temperature of 14 degrees.

VISUAL APPEARANCE

Ruby red colour.

AT NOSE

Aromas of garrigue, toasted hazelnut and subtle hints of mocha.


ON THE PALATE

Smooth attack, with ripe red fruit (raspberry, blackcurrant). Hints of black zan, toasted hazelnut and pepper from the ageing process. Well-structured on the palate, with a ripe texture and a long finish.

FOOD PAIRINGS

It's the perfect accompaniment to an aperitif or marinated chicken kebabs.

AMEDEE

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

