



# 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.

Type of bottle

Volume (ml)

item code

Bottle barcode

Case barcode

3256817010566

### AMEDEE

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



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