



AMEDEE, Les Cuvées Plaisir, Vermentino, IGP Méditerranée, Blanc

IGP Méditerranée, France

This cuvée is marked by a lot of freshness and intense fruitiness.

PRESENTATION

Grenache noir is a grape variety with white pulp and red skins whose intensity varies according to the conditions of the soil. Our Gris de Grenache comes from vineyards of good vigor. These vineyards come mostly from the high altitude terroirs of the Luberon, in the heart of the Mediterranean country.

TERROIR

Most of the vineyards are located at the high altitude terroirs of the Luberon between 300 and 500meters, in the heart of the Mediterranean country. Clay and marl soils.

IN THE VINEYARD

Harvest at night to preserve the aromas.

WINEMAKING

Direct pressing and alcoholic fermentation at low temperatures.

AGEING

Ageing in vats, storage on the fine lees.

VARIETAL Vermentino 100%

12 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve chilled at 10°C.

This rosé wine will accompany meals such as artichokes à la barigoule, anchoïade, summer salads, spicy meals such as a vegetable wok or grilled Sisteron lamb chops.

TASTING

Pale color with discreet purple reflections. The nose expresses notes of red fruits and citrus fruits. The mouth combines an impression of sweetness, opulence with a background of freshness and vivacity. Very coated texture.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE ELITE								AT02	4907	3256811115717	3256811615323
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	12,2*80*120	12,2*80*120

AMEDEE

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