



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Cuvées Plaisir, J'Peux pas j'ai Ventoux, AOC Ventoux, Blanc

AOC Ventoux, Vallée du Rhône, France

The "J'peux pas j'ai Ventoux" vintage is a wine from a vineyard located in the Luberon Regional Natural Park, recognized as a Biosphere Reserve by UNESCO. In perfect harmony with its preserved environment, this wine embodies the balance between nature and humans. Cultivated with respect for the environment, 'J'peux pas j'ai Ventoux' captures the very essence of this exceptional terroir, offering a tasting experience that celebrates the richness and beauty of our planet.

PRESENTATION

Mount Ventoux, with its windswept slopes, is an iconic landscape of southern France and Vaucluse. This natural treasure represents an exceptional heritage to discover and preserve.

LOCATION

The plots are located on flat terrain with a southern exposure. The Clairettes are grown on clay-loam soil, while the Roussannes are on clay-limestone soil.

HARVEST

For this vintage, the winemakers at Amédée have chosen to harvest at night to preserve the grapes' freshness. The plots are cultivated according to the principles of Organic Agriculture.

VARIETALS

Clairette, Roussanne

SERVING

To be enjoyed at a temperature between 8 and 10°C.

TASTING

The nose exhales very intense notes of white flowers. The attack is crisp and mineral. On the palate, flavors of candied lemon are revealed. Notes of honey appear on the finish.

FOOD PAIRINGS

This wine will perfectly accompany a warm goat cheese salad with walnuts and honey or a risotto with asparagus and Parmesan.

