



# AMÉDÉE

VIGNOBLES EN PARC NATUREL



## AMEDEE, Les Cuvées Plaisir, Cap Med, IGP Méditerranée, Rouge

IGP Méditerranée, France

This wine's bright, approachable nature makes it the perfect companion for creating convivial moments. Its approachable character makes it welcoming for all occasions, from gatherings of friends to casual meals and festive celebrations. Its bright, welcoming personality makes it a pleasant choice for sharing moments of pleasure and conviviality.

### PRESENTATION

Close your eyes and imagine yourself in the South of France, under the sun, with your feet in the sand or in the shade of a terrace, listening to the song of the cicadas. Cuvée Cap Med is the ideal companion for those little moments of happiness and conviviality.

### TERROIR

The clay-limestone plots at the foot of the Luberon offer ideal soil for growing vines, combining effective water retention with optimal drainage. These conditions, combined with the proximity of the Luberon massif, create a microclimate that is ideal for ripening the grapes. As a result, these parcels are essential for producing an exceptional wine with unique flavours.

### HARVEST

The harvest begins in early September with the Merlot, following the Syrah and the Grenache, marking the start of the grape-picking season.

### WINEMAKING

The red wine is vinified using the traditional method, with vatting for 10 to 15 days at a controlled temperature of 22°C.

### VARIETALS

Merlot, Syrah, Grenache noir

### SERVING

Best drunk at a temperature of 14 & 16°C. Cap Med is the perfect accompaniment to pasta Bolognese or spinach and ricotta lasagne.

### TASTING

This deliciously fruity red, revealing nuances of red fruits and spices, is distinguished by its remarkable finesse. Each sip offers a sensory experience in which the freshness of the fruit and the subtlety of the spices blend harmoniously. The presence of this finesse adds a distinct elegance to the tasting, making this wine an exquisite choice for lovers of well-balanced, refined reds.

### FOOD PAIRINGS

This fruity red wine is the perfect accompaniment to duck breast with cherries and stuffed vegetables.

### AMEDEE

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www.les-vins-amedee.fr/  

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



Type of bottle								Volume (ml)	item code	Bottle barcode	Case barcode	
Bordelaise Azur								750		3256817011709	3256817011983	
Palette Europe	Units per pack	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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	600	6	600	4	25	1.33	8.377	864	32		32 x 15.7 x 23.6	143 x 80 x 120

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