



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Cuvées Plaisir, Pinot Noir, IGP Méditerranée, Rouge

IGP Méditerranée, France

The style of this wine is shaped by a fruity character highlighting nuances of cherry and wild strawberries, with a structure that is both smooth and quaffable

PRESENTATION

Pinot Noir, a demanding grape variety, requires specific production conditions. This cuvée, rare due to the geographical limitations of planting this grape variety, is vinified using traditional methods.

TERROIR

Vineyards located at an altitude between 250 and 500 meters are characterized by cool sandy-loam and clay-limestone soils, creating a unique terroir conducive to grape cultivation.

IN THE VINEYARD

The harvest extends from mid-September to late September, marking the crucial period when the grapes are harvested to preserve their optimal ripeness and characteristic aromas.

WINEMAKING

Vinification is carried out in a traditional manner, with a short maceration period of 15 days, allowing for the gentle extraction of the grape's characteristics. The delicate handling of the grape skins contributes to a subtle and balanced expression in the final wine.

AGEING

A light wood aging, representing 15% of the process, gives this wine subtle and well-integrated nuances from the barrel, adding an elegant dimension to its flavor profile.

VARIETAL

Pinot Noir 100%

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

SERVING

Best enjoyed ideally between 15 and 16°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The bouquet reveals a concentration of aromas of jammy black cherry and roasted hazelnut. On the palate, a delicate entry evolves into an explosion of fruitiness, refined and of great purity, enveloping the palate despite a light tannic structure. Supported by its freshness, the predominance of very ripe cherry, lightly reminiscent of kirsch, lingers in length before transforming into nuances of roasted hazelnuts.

FOOD PAIRINGS

This Pinot Noir is fully enjoyed when paired with a refined assortment of charcuterie. Furthermore, it pairs deliciously with dishes such as mushroom risotto or herb-roasted chicken, offering a harmonious and flavorful culinary experience.

AMEDEE

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