



# 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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