



AMÉDÉE

VIGNOBLES EN PARC NATUREL

L'Excellence, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

Amédée's winemakers have selected exceptional plots of land at the foot of Mont Ventoux to produce this cuvée, which represents the excellence of our rich terroir.



PRESENTATION

Being winegrowers in a Natural Park requires us to protect our environment, its biodiversity and its local crafts. The richer the biodiversity, the more the terroir speaks.

TERROIR

These parcels, on hillsides, are located at the foot of the Mont Ventoux. The soil is clay and limestone.

IN THE VINEYARD

Harvest from the end of September to the end of October. The grapes are destemmed.

WINEMAKING

Maceration between 12 and 20 days. Fermentation temperature between 18 and 22°C. Gentle extraction of tannins.

VARIETALS

Grenache noir 70%, Syrah 30%

14.5 % VOL.

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

SERVING

Serve at 16°C. To be enjoyed with grilled red meat or a cheese platter and best within 3 years.

TASTING

Wine with a beautiful deep ruby color. In the nose ripe red fruits and raspberry. In the mouth, roundness, sweetness and some spicy notes in the finish. This wine is warm with a chocolate finish.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BOURGOGNE TRADITION /REFERENCE					750	AT024971	3256817003759	3256817003766			
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

AMEDEE

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

