



A l'Ombre des Platanes, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

The winegrowers of Caves Amédée have selected parcels of typical villages located in the Luberon Regional Natural Park. To meet up with friends in the shade of the plane trees and to share a glass of friendship represents the way of living in these beautiful villages.

PRESENTATION

All human affection that the winegrowers have kept give this unique taste with notes of red fruits to the wine.

TERROIR

A selection of south-facing stony clay-limestone plots in the commune of Cucuron.

IN THE VINEYARD

Long maturation time of the grapes, in order to get the maximum of the terroir. The grapes are destemmed.

WINEMAKING

This is followed by a very gentle fermentation and maceration to enhance the fruity character on a coated balance.

VARIETALS

Syrah 70%, Grenache noir 30%

14.5 % VOL.

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

SERVING

Serve between 14 and 16°C. Pairs nicely with a farm chicken with morels, a good leg of lamb or a meat dish in sauce.

TASTING

The robe is dark garnet with purple reflections. In the nose rich and complex, expressing heat, liquor and crushed berries. Notes of liquorice. On the palate fleshy with a nice matter which expresses itself by the pure and liquorish aromatic tenderness (raspberry, blackcurrant). Complexity at the end: honey and garrigue.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE							750	AT02	4927	3256811111771	3256811612018
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.350	8.285	893	29.6	8.24	30,6*25,5*17,1	12,2*80*120

