

Ceresia, AOP Ventoux, Rosé

AOP Ventoux, Vallée du Rhône, France

A rosé that is both lively and powerful, yet delicate.

PRESENTATION

AMÉDÉE

AMÉDÉE

CERESIA

ENTOUX

Imagine yourself, in spring, under a beautifully blooming cherry tree with vineyards as far as the eye can see and the "Giant of Provence" in the background: the Mont Ventoux! Where am I? In the land of the rising sun or in the vineyards of the Ventoux? This is the magic of Ceresia.

LOCATION

Soils of clay-limestone gravel at the foot of the Monts du Vaucluse.

IN THE VINEYARD

Harvest at night to preserve the freshness of the berries.

WINEMAKING

Direct pressing. Fermentation at controlled temperature (14°-16°C).

VARIETALS

Grenache noir 50%, Syrah 50%

13 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To be drunk chilled between 8 and 10°C. Serve alone as an aperitif or with grilled chicken brochettes.

TASTING

The robe is pale pink. The nose is full of finesse and aromas of red fruits and citrus fruits intermingle. On the palate frank and crispy with an aromatic finish.

		Type of bottle							code	Bottle barcode	Case barcode
BOURGOGNE GARANCE							750	AT02	4998	3256817003711	3256817003728
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)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	5	16	1,390	8.6	711	30.5		30,5*28,9*19,1	12,2*80*120

AMEDEE

rue Amédée Giniès, 84240 La Tour d'Aigues Tel. 04.90.07.27.37 - advgms@marrenon.com www.les-vins-amedee.fr/





SGTSE