



# AMÉDÉE

VIGNOBLES EN PARC NATUREL



## Amédée, Chemin des Loups, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

This cuvée "Chemin des Loups" is made from small parcels of Vermentino, Grenache Blanc and Roussanne vines selected on the stony slopes of the Luberon. This white AOC Luberon presents itself with aromas of fresh fruit and white flowers, while also developing notes of wood and honey. Overall dashing, ample and marked by a beautiful freshness.

### PRESENTATION

The Luberon massif, also called "valley of the wolves", is linked to the presence of many wolves, who attacked the flocks of sheep.

### TERROIR

Small parcels selected among our best terroirs, located on the stony clay and limestone slopes of the Luberon, giving naturally low yields, 30 hl/ha.

### IN THE VINEYARD

Harvesting is staggered between mid and late September. Part of the harvest is made up of a blend of Mou de Vermentino and Grenache, fermented and matured in barrels (40%). The other batches are vinified in vats, using separate grape varieties. The wine is aged for 6 to 8 months.

### WINEMAKING

60% of the blend is fermented in barrels, (30% new barrels) and aged for 6 months. 40% are fermented in tanks between 12° and 14°C.

### AGEING

Aged on the fine lees for 6 months, then blended.

### VARIETALS

Vermentino 60%, Grenache blanc 30%,  
Clairette 10%

### 14.5 % VOL.

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

### SERVING

Serve at 12°C. Will accompany wonderfully an omelette with black truffles or lobsters with Armorican sauce. A wine to keep, to be drunk within 5 years.

### AGEING POTENTIAL

5 years

### TASTING

The robe is pale yellow with silver reflections. The palette expresses floral and fruity nuances with white flowers (hawthorn, acacia) completed by notes of yellow peaches. The perception of wood is light and well integrated. On the palate a balanced texture with notes of melted wood and honey. Overall dashing on a good fatness relayed by an acidic support of beautiful brightness. The finish reveals toasted vanilla notes.



AMEDEE

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

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



1/2

15KQXE

| Type of bottle |                |                  |                   |                  |                 |                  | Volume (ml)        | item code       |                   | Bottle barcode             | Case barcode                 |
|----------------|----------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
|                |                |                  |                   |                  |                 |                  | 750                | AT025089        |                   | 3256811113751              | 3256817002370                |
| 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              | 594              | 9                 | 11               | 1.410           | 8.735            | 888                | 29.4            | 8.7               | 17,7*29,9*26,6             | 12,2*80*120                  |

