



Aiguebrun - Pont de la Coquille, AOP Luberon, Blanc

AOP Luberon, Vallée du Rhône, France

Like a masterful work, this cuvée underlines the know-how of the Luberon winegrowers, who work every year to produce high quality grapes, an essential pillar to elaborate this gourmet and flattering wine.

PRESENTATION

Created in 1966, the Cuvée de l'Aiguebrun is the historical emblem of Caves Amédée. This cuvée refers to the two bridges over the Aiguebrun river, each of which has a magnificent shell-shaped architecture.

TERROIR

This cuvée comes from vineyards spread over all the terroirs of the Luberon massif: clay-limestone soils, saffron soils, limestone fragments.

IN THE VINEYARD

Harvest takes place between mid-September and early October (Vermentino is a late ripening variety!).

WINEMAKING

Short cold skin maceration with juice extraction. Complete protection against oxidation. The musts are cold and statically clarified . Alcoholic fermentation between 16 and 18°C.

VARIETALS

Clairette, Grenache blanc, Vermentino

13 % VOL.

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

SERVING

Serve chilled between 8 and 10°C. This white wine can be enjoyed as an aperitif, with parsleyed squid a la plancha, sea bream in a salt crust, or goat cheese (banon).

TASTING

The color is pale yellow with green reflections. In the nose expressive with nice aromas of white peaches and ripe citrus fruits. The mouth combines vivacity and roundness, with a nice juicy impression.





Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE ELITE							750	AT02	4686	3256811116240	3256811615606
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6		4	25	1.290	7.895	813	31,5	76	31,9*24,1*16,5	12,2*80*120