



L'Excellence, AOP Luberon, Blanc

AOP Luberon, Vallée du Rhône, France

Certified Agriconfiance, rich of the thousand perfumes of our beautiful nature, this vintage represents the excellence of the winegrowing tradition of the Luberon.

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

Grapes from selected plots on clay-limestone soils of the southern plain of Luberon.

IN THE VINEYARD

Harvest at night.

VINIFICATION

Soft pressing, the fermentation is carried out under controlled temperature (13-15° C), in order to keep all the freshness and to release the aromas contained in the fruits.

AGEING

Aging on fine lees, to create more mouthfeel.

VARIETALS

Grenache blanc 40%, Vermentino 35%, Clairette 15%, Ugni blanc 10%

13 % VOL.

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

SERVING

Serve very cool (8-9°C). Perfect as an aperitif or with "fatty" fish or fish and shellfish cooked in sauce (seafood gratin).

TASTING

Wine of a beautiful pale yellow color with a very elegant shine. Very aromatic with a long minerality and a nice balance between vivacity and roundness in the mouth. Amédée l'Excellence's dominant feature is its freshness.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE TRADITION / REFERENCE							750	AT024933		3256817003902	3256817003919
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	630	5	21	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

