



Southern Rhône, Vindemio, Amadeus, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

Vindemio's vineyard was founded on the precepts of its terroir and environment, in islands, in order to protect the ecosystem and the complex balance. The fauna and flora live in perfect symbiosis on the plots. On the outskirts of the plots, century-old trees, flower beds and streams protect the plots, like a plant dome that drives away violent winds and keeps the heat away. They are also a screen in front of the neighboring plots.

PRESENTATION

At an altitude of 400 meters, at the foot of Mont Ventoux, the first terroir of 8 hectares, in the commune of Mormoiron, has both earth and sky at its heart. In the extreme west of the appellation, in Saint-Hippolyte-le-Graveyron, mirroring the first terroir, facing the Dentelles de Montmirail and Mont Ventoux, 4 hectares flourish in the tranquility of a micro-climate, protected from the wind and extreme temperatures.

LOCATION

TERROIR

Amadeus is a selection of our finest plots. The pure expression of our best Grenaches, Mourvèdres, Syrahs and Cinsaults.

IN THE VINEYARD

Parcel: Hautes Briguières & Saint Hippolyte le Graveyron

Vines: 50 years old

WINEMAKING

Vinification in stainless steel vats.

AGEING

Aged in concret vats.

VARIETALS

Grenache noir, Cinsault, Mouvèdre, Syrah

14.5 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Powerful and spicy, garnet-red colour, vinified in whole bunches for ageing cherry, black berry and peppery notes.





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FOOD PAIRINGS

Provence lamb fillet and courgette tempura or matured beef with cumin-roasted carrots. Or try it with a tian of summer vegetables.