



AMÉDÉE

VIGNOBLES EN PARC NATUREL

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.

WINEMAKING

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

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

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 diameter (cm)	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

AMEDEE

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

