



# AMÉDÉE

VIGNOBLES EN PARC NATUREL



## Cinsault, IGP Méditerranée, Rosé

IGP Méditerranée, France

### TERROIR

The vineyard is over forty years old.

Old vines that no longer have the ardour and vigour of youth to produce wines with a lovely, flavoursome texture.

Maturities in our regions are always reasonable, the saffron soils still conferring suffisamment de vigueur.

### WINEMAKING

The grapes are harvested at night, pressed quickly and the juice from the last presses discarded.

After a strict cold settling to obtain very clear musts, fermentation takes place at between 16 and 18°C.

All the acidity is retained by racking the wines quickly so that only the fine lees remain.

### VARIETAL

Cinsault 100%

### TASTING


The colour is typical of this grape variety, with delicate pale salmon hues.

The nose is fine and elegant, with notes of red berries, enhanced by discreet hints of citrus pulp.

The palate is straightforward, lively, fresh and above all easy, with a little acid relief.

We're not looking for substance, but for the wine's airy impression on the palate.

Type of bottle							Volume (ml)	item code	Bottle barcode		Case barcode	
Bordelaise Caractère							750		3256817011877		3256817011907	
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	600	4	25	1.145	7.12	734	30.1		30.5 x 16.1 x 23.8		137 x 80 x 120

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

