



AMÉDÉE

VIGNOBLES EN PARC NATUREL



Amédée, Chemin des Loups, AOC Luberon, Blanc, 2022

AOC Luberon, Vallée du Rhône, France

This cuvée "Chemin des Loups" is made from small parcels of Vermentino, Grenache Blanc and Roussanne vines selected on the stony slopes of the Luberon. This white AOC Luberon presents itself with aromas of fresh fruit and white flowers, while also developing notes of wood and honey. Overall dashing, ample and marked by a beautiful freshness.

PRESENTATION

The Luberon massif, also called "valley of the wolves", is linked to the presence of many wolves, who attacked the flocks of sheep.

TERROIR

Small parcels selected among our best terroirs, located on the stony clay and limestone slopes of the Luberon, giving naturally low yields, 30 hl/ha.

IN THE VINEYARD

The harvest takes place in the first week of October. Simultaneous harvesting of all grape varieties, blending of the grapes at pressing.

VINIFICATION

60% of the blend is fermented in barrels, (30% new barrels) and aged for 6 months. 40% are fermented in tanks between 12° and 14°C.

AGEING

Aged on the fine lees for 6 months, then blended.

VARIETALS

Grenache blanc 45%, Vermentino 45%, Roussanne 10%

14.5 % VOL.

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



SERVING

Serve at 12°C. Will accompany wonderfully an omelette with black truffles or lobsters with Armorican sauce. A wine to keep, to be drunk within 5 years.

AGEING POTENTIAL

5 years

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
					750		AT025089		325681113751		3256817002370	
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	594	9	11	1.410	8.735	888	29.4	8.7	17,7*29,9*26,6	12,2*80*120	

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



TASTING

The robe is pale yellow with silver reflections. The palette expresses floral and fruity nuances with white flowers (hawthorn, acacia) completed by notes of yellow peaches. The perception of wood is light and well integrated. On the palate a balanced texture with notes of melted wood and honey. Overall dashing on a good fatness relayed by an acidic support of beautiful brightness. The finish reveals toasted vanilla notes.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
						750	AT025089	3256811113751		3256817002370	
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)
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