



AMÉDÉE

VIGNOBLES EN PARC NATUREL

L'Excellence, AOP Luberon, Rosé

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

High altitude vineyard on the slopes of the Luberon, composed mainly of limestone scree on a layer of clay.

IN THE VINEYARD

Harvest at night.

WINEMAKING

The grapes are destemmed before extracting the juice quickly. This is done in order to avoid the total extraction of the coloring elements. The vinification is carried out under controlled temperature (13/16°C).

AGEING

Aged on the fine lees.

VARIETALS

Syrah 80%, Grenache noir 20%

SERVING

Serve chilled (12°C) and enjoy it in its youth.

Excellent as an aperitif, but it will also accompany all your exotic and southern cuisines.

TASTING

Wine with a beautiful cherry and red currant color. The nose is very aromatic and reveals intense red fruit aromas. In the mouth, flavors of red fruits and English candy are expressed. This easy-drinking wine gives us sensations of freshness and vivacity while keeping a nice roundness.



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
					750	AT024924	3256811113973	3256811613695			
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	1,280	7,865	810	30,1	7.65	30,5*23,8*16,1	12,2*80*120

AMEDEE

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



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