

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



Amountanage, AOP Luberon BIO, Blanc

AOC Luberon, Vallée du Rhône, France

The Amountanage cuvée, which means transhumance in Provençal, is an ode to nature and to this high altitude land where the transhumance of the sheep gives rhythm to the life of the Luberon massif every year.

PRESENTATION

The winemakers of this Marrenon wine are committed to a proactive approach to the environment. Certified and controlled by an independent organization, this vintage is guaranteed organic.

TEDDOID

Selection of plots located on stony clay-limestone hillsides

IN THE VINEYARD

Harvesting at night. Parcels cultivated according to the principles of Organic Agriculture.

WINEMAKING

Maceration of 6 to 12 hours. Fermentation at low controlled temperature (14-16°C).

AGFING

Aged on the fine lees.

VARIFTALS

Vermentino 33%, Grenache blanc 28%, Clairette 18%, Ugni blanc 14%, Roussanne 7%

13 5 % \/\OI

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

SERVING

Serve chilled (10-12°C). It will be a great companion to a savory pie, but also on a grilled red mullet or a seafood gratin.

TASTING

The wine has a brilliant pale yellow. The nose is rather discreet, in the floral register. Notes of williams pears dominate. The mouth is coated where the terroir is expressed by the balance between minerality and floral aromatic touches which coat it all in finesse, without exuberance. Good balance in the length in mouth.

AB	****
AGRICULTURE BIOLOGIQUE	***

Type of bottle						Volume (ml)	item code		Bottle barcode	Case barcode	
BORDELAISE TRADITION REFERENCE							750	AT024978		3256811114253	3256811614210
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 diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.280	7.865	810	30.1	8.62	30,5*23,8*16,1	12,2*80*120

