



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Cuvées Plaisir, Cap Med, IGP Méditerranée, Blanc

IGP Méditerranée, France

This wine's bright, approachable nature makes it the perfect companion for creating convivial moments. Its approachable character makes it welcoming for all occasions, from gatherings of friends to casual meals and festive celebrations. Its bright, welcoming personality makes it a pleasant choice for sharing moments of pleasure and conviviality.

PRESENTATION

Close your eyes and imagine yourself in the South of France, under the sun, with your feet in the sand or in the shade of a terrace, listening to the song of the cicadas. Cuvée Cap Med is the ideal companion for those little moments of happiness and conviviality.

TERROIR

The clay-limestone plots at the foot of the Luberon offer ideal soil for growing vines, combining effective water retention with optimal drainage. These conditions, combined with the proximity of the Luberon massif, create a microclimate that is ideal for ripening the grapes. As a result, these parcels are essential for producing an exceptional wine with unique flavours.

HARVEST

The harvest begins in early September, marking the start of the grape-picking season.

WINEMAKING

The grapes undergo a short skin maceration followed by a low-temperature settling and a controlled fermentation at 16-18°C. Aged on fine lees.

VARIETALS

Grenache blanc, Vermentino, Clairette, Ugni blanc

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

SERVING

This wine should be served at a temperature of 13°C to fully appreciate its aromas and structure on the palate.

AGEING POTENTIAL

Enjoy all year long

TASTING

This exceptionally fresh white wine reveals a remarkable liveliness, expressing the vitality of its terroir. Captivating floral aromas add a delicate, perfumed dimension to the whole, while subtle notes of white-fleshed fruit impart a well-balanced fruity sweetness. Together, they create a refreshing taste experience, with each sip revealing the harmony between the liveliness, floral delicacy and fruity sweetness of this exceptional white wine.

FOOD PAIRINGS

This white goes perfectly with seafood spaghetti, prawn salad with mango, warm goat's cheese salad or as an aperitif.

AMEDEE

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www.les-vins-amedee.fr/  

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



Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
Bordelaise Azur							750		3256817011723	3256817011730	
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	1.33	8.377	864	32		32 x 15.7 x 23.6	143 x 80 x 120

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