



AMÉDÉE

VIGNOBLES EN PARC NATUREL



Cuvée Sans Soufre Ajoutée, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

With this cuvée without added sulphites, Amédée has not made a pact with the devil, quite the contrary...

PRESENTATION

This cuvée will set fire to your senses and your taste buds with its spicy and fruity notes.

TERROIR

This red AOP Luberon wine without added sulphites, produced by organic farming, comes from vines entirely located in the heart of the Luberon Regional Natural Park.

WINEMAKING

Destemming and crushing. Short vatting period. Free-run juice only. Gentle, hands-off approach. Rapid clearing, malolactic fermentation with co-inoculation, filtration and cooling.

VARIETALS

Grenache noir, Syrah

13,5 % VOL.

SERVING

Perfect match with red lentil falafels, a vegetable tagine or tofu rillettes.

AGEING POTENTIAL

Enjoy all year long

TASTING

Ruby robe.

The nose has fine notes of caramel, crushed ripe fruit and blueberry and raspberry liqueur.

The attack is coated, silky, tangy and greedy with notes of small berries.

The palate is the pure expression of the terroir. The tannins are subtle, bring relief. The texture is juicy.



AMEDEE

rue Amédée Giniès, 84240 La Tour d'Aigues
Tel. 04.90.07.27.37 - advgms@marrenon.com
www.les-vins-amedee.fr/  

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

