



AMÉDÉE

VIGNOBLES EN PARC NATUREL

AMEDEE, Les Cuvées Plaisir, Oh Peuchère, France,
Blanc
France

We Southerners enjoy teasing each other gently, practicing friendly irony!

Simple and smiling human interactions.

These wines embody these characteristics!

PRESENTATION

Oh Peuchère! How refreshing and crunchy it is!

Welcome, kids (les minots!), to our beautiful southern region!

Our 'Oh Peuchère' vintage embodies the good-natured spirit of the people of Marseille and their love for simple pleasures (apéritif, pétanque, nap).

Every sip is an invitation to have a blast, to laugh and revel...

This wine, like a ray of sunshine in your glass, will shake you up, transporting you to the heart of this captivating city until you become a 'Fada'!

TERROIR

The grapes come from vines grown on plots characterized by clay-limestone soils.

IN THE VINEYARD

The harvest, carried out at night between late August and mid-September, allows for the grapes to be picked at an optimal moment to preserve their freshness and delicate aromas.

WINEMAKING

The process of direct pressing is employed to extract the grape juice delicately, thus preserving the finesse of the aromas and the freshness of the must.

VARIETAL

Vermentino 100%

SERVING

Serve at a temperature of 13°C.

TASTING

This wine presents a harmonious fusion of ripe stone fruits and perfectly ripe citrus, creating a true flavor cocktail on the palate. The balance between these two profiles gives the wine a delightful complexity. The tasting experience is enhanced by a refreshing sweetness, bringing a pleasant and balanced sensation with each sip. It's a tasting that captivates with its elegant blend of fruits and citrus, underscored by a deliciously fresh note.



FOOD PAIRINGS

Ideal for a friendly aperitif, this wine also pairs perfectly with grilled fish, aioli, free-range chicken, or even a selection of cheeses. Its versatility suits various occasions.

