



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Cuvées d'Exception, La Roveria Réserve, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

The Caves Amédée offer you in this vintage a majority blend of two typical grape varieties of the Luberon.

PRESENTATION

The cuvée "Prairie" comes from vineyards entirely located in the Regional Natural Park of Luberon, recognized as a Biosphere Reserve by UNESCO. The Luberon vineyards are exemplary in the balance between economic development and respect for the environment.

TERROIR

Selection of plots (limestone scree) located in the south of the Luberon massif.

HARVEST

Harvesting at optimum dates. Destemming and crushing.

WINEMAKING

Fermentation at a controlled temperature between 22 and 25 degrees. Average maceration time (18 to 20 days).

VARIETALS

Syrah 70%, Grenache noir 30%

14 % VOL.

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

SERVING

To be drunk between 16 and 18°C. It will be a great partner to braised red meats or the spicy cuisine.

TASTING

Ruby color. The nose is young and opens with aromas of fresh fruit (raspberry, blackcurrant) and a touch of ripe fruit. Suave attack with a coated matter where we find the aromas of fresh fruits as well as blackcurrant liqueur. Clean and fresh finish.

REVIEWS AND AWARDS

Mundus Vini Argent 2022



Type of bottle					Volume (ml)	Item code	Bottle barcode	Case barcode			
BOURGOGNE TRADITION /REFERENCE					750	AT024823	325681114550	3256811614470			
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	630	5	21	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

AMEDEE

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

