



AMÉDÉE

VIGNOBLES EN PARC NATUREL



Lila Rose Brut Ros, IGP Méditerranée, Effervescent Brut

IGP Méditerranée, France

LOCATION

Produced from our best vines in our high altitude vineyards, between 300 and 500m, this cuvée reflects the freshness of our terroir.

WINEMAKING

Only the first press fraction. Static clarification by cold settling for 48 hours. Selection of the clear juice and alcoholic fermentation at 18°C. No malolactic fermentation.

VARIETAL

Grenache noir 100%

11.5 % VOL.

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



TASTING

Beautiful salmon pink color, with fine and persistent bubbles. The first nose is dominated by notes of small red fruits, white peaches and citrus fruits. The wine then shows itself with pleasant notes of roses and peonies. On the palate fresh and complex. The acidity coated by a silky and subtle mouth brings a magnificent balance. It is a well asserted wine which has charm and substance. The finish is long with the return of light aromas of red fruits and flowers.

FOOD PAIRINGS

To be drunk between 6 and 8°C, it will be ideal for an aperitif with friends and delight all lovers of fine bubbles. Also perfect with white meat or shellfish and with a dessert based on red fruits.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
CHAMPENOISE MI BLANC 75CL					750		AT023151		3256817001861		3256817001892	
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	480			1.4	8.4		30			15,4*100*120	

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

