



AMÉDÉE

VIGNOBLES EN PARC NATUREL

AMEDEE, Les Cuvées Plaisir, La Roveria, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

This solar wine, from organic agriculture, comes from a selection of plots located on the South-facing slopes of the Luberon.

PRESENTATION

Many pottery artifacts, bearing witness to the presence of the famous Templar Brotherhood, have been discovered in our region. The name of this vintage, "La Roveria," comes from the name of the bastides erected during that time.

LOCATION

Selection of plots located on stony clay-limestone hillsides.

HARVEST

Night harvest. Plots cultivated according to the principles of Organic Agriculture. Maceration for 6 to 12 hours. Static settling. Fermentation at low controlled temperature (14-16°C).

VARIETALS

Ugni blanc, Clairette, Grenache blanc, Vermentino

SERVING

To be served chilled between 10 and 12°C.

TASTING

The robe is a shiny pale yellow. The nose is rather discreet, with floral notes. Dominant aromas of Williams pears. The terroir is expressed through the balance between minerality and floral aromatic touches that delicately envelop this vintage without extravagance. Good balance in mouthfeel throughout the length.

FOOD PAIRINGS

It will be an excellent ally with a savory tart but also with grilled red mullet or a seafood gratin.



AMEDEE

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

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