



AMÉDÉE

VIGNOBLES EN PARC NATUREL

AMEDEE, Escapades, De Vrille en Vrille - Gigondas, AOC Gigondas, Rouge, 0

AOC Gigondas, Vallée du Rhône, France

Amédée's winemakers have been cultivating their vineyards in the heart of the Luberon and Ventoux for a long time. The range of "Vrille en Vrille" is an invitation to a stroll of discovery of terroirs which bring us closer either by the grape varieties or the limestone soils.

PRESENTATION

For this Gigondas, we have sought to exalt luscious notes of black fruits with sweet spices, on a full, generous but soft palate.

TERROIR

Calcareous screes in altitude, marl and lower, deep safres or glacis.

IN THE VINEYARD

Traditional vinification, with extraction phases favouring gentleness, blending is carried out in the spring, then the wines are matured in several-year-old barrels for 3 to 5 months.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

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

SERVING

Serve at 14°C. This red wine will perfectly accompany a gardiane of bull in the Camargue. A wine to store (8-10 years)

AGEING POTENTIAL

5 to 10 years

TASTING

A distinguished, ripe and powerful wine. Fine notes of black fruits. A beautiful freshness and a balance that allows the tannins to melt.



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BOUTEILLE ARMORIE					750	AT024876	3256817001755	3256817001816			
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	1.370	8.388	904	29.6		30,6*25,5*17,1	12,2*80*120

AMEDEE

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

