



AMÉDÉE

VIGNOBLES EN PARC NATUREL

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

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 are sourced from vineyards cultivated 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

Marselan 100%

SERVING

It is recommended to serve this wine between 16 and 18°C to fully appreciate its aromatic range and mouthfeel structure.

TASTING

This wine captivates with its expressive profile of red berries, offering a delicate and refined sensory experience. On the palate, it reveals a tenderness that evokes the freshness of the berries, while the subtle vibration adds a captivating dynamic to the whole. This harmonious combination creates a tasting experience that blends the delicacy of red berries with vibrant energy, providing a balanced and memorable gustatory pleasure.



AMEDEE

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



AT NOSE

The nose is full of intensity, velvety and frank morello cherry notes.

ON THE PALATE

On the palate, it reveals a tenderness that evokes the freshness of the berries, while the subtle vibrancy adds a captivating dynamic to the whole.

FOOD PAIRINGS

This vintage will pair wonderfully with Sisteron lamb, grilled meats, a Mediterranean vegetable tian, or a Provençal beef stew.

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