



# 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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