



A l'Ombre des Platanes, AOP Luberon, Blanc

AOP Luberon, Vallée du Rhône, France

The winegrowers of Caves Amédée have selected parcels of typical villages located in the Luberon Regional Natural Park. To meet up with friends in the shade of the plane trees and to share a glass of friendship represents the way of living in these beautiful villages.

PRESENTATION

All the human affection that the winegrowers have kept give this wine its unique taste with lemony notes.

TERROIR

Grapes from selected plots in the heart of the Luberon on clay-limestone soils. Vineyards located at an altitude of 300 to 400m.

IN THE VINEYARD

Harvest between the beginning and the end of September, depending on the altitude and the grape varieties. Harvesting at night.

WINEMAKING

Skin maceration for 3 to 6 hours. Pneumatic pressing. Alcoholic fermentation between 13° and 16° C.

AGFING

Aged on fine lees for 6 months.

VARIETALS

Vermentino 60%, Grenache blanc 40%

13 % VOI

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

SERVING

Serve chilled between 8 and 10°C. Perfect as an aperitif or with fish, shellfish and a nice cheese platter.

TASTING

The robe is bright pale yellow. The wine reveals balsamic and resinous aromas. Very aromatic and mineral with some citrus notes. On the palate, it offers a nice fatness and finishes with length and finesse.

	Type of bottle								item code		Bottle barcode	Case barcode
	BOURGOGNE CLASSIQUE DOMAINE							750	AT02	4587	3256811115748	3256811615330
	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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
Γ	EPAL	6	630	5	21	1.350	8.285	893	29.6	8.24	30,6*25,5*17,1	12,2*80*120