



AMEDEE, Les Cuvées Plaisir, Viognier, IGP Méditerranée, Blanc

IGP Méditerranée, France

This Viognier is voluptuous, with aromas of apricots and white peaches.

PRESENTATION

This viognier comes from the high altitude vineyard of Marrenon, inside a beautiful Regional Natural Park, in the South of France.

TERROIR

Plots of land with clay and limestone soil located at an altitude of more than 300 m.

IN THE VINEYARD

Harvest at night.

WINEMAKING

Skin maceration for 12 hours at low temperature to bring out the richness of the Viognier aromas. Fermentation of the juice at low temperatures as well.

VARIETAL

Viognier 100%

13 % VOL.

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

SERVING

Serve chilled, between 8 and 9 °C. Enjoy as an aperitif or with Mediterranean cuisine.

TASTING

Pretty yellow color with golden reflections. The nose is typical of Viognier aromas, with dried apricots, stewed fruits, and hawthorn aromas. In the mouth, the wine is well balanced with a sensation of freshness carried by a good acidity.

AT NOSE

The nose is typical of Viognier aromas, with notes of dried apricots, stewed fruits, and hawthorn aromas.

ON THE PALATE

In the mouth, the wine is well balanced with a sensation of freshness carried by a good acidity.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE TRADITION REFERENCE							750	AT02	4647	3256811114642	3256811614579
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)
EPAL	6	600	4	25	1.280	7.865	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120

