



AMÉDÉE

VIGNOBLES EN PARC NATUREL



AMEDEE, Les Rosés, Oh Peuchère, Rosé 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, 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 come from vines grown on plots characterized by clay-limestone soils.

IN THE VINEYARD

The harvest, conducted at night between late August and mid-September, allows the grapes to be collected at an optimal time to preserve their freshness and delicate aromas.

WINEMAKING

The process of direct pressing is used to extract the grape juice delicately, thus preserving the finesse of the aromas and the freshness of the must.

VARIETALS

Grenache noir, Muscat de Hambourg

SERVING

It is recommended to serve this wine at a temperature of 13°C to fully appreciate its freshness and aromatic nuances.

TASTING

The nose is characterized by pronounced aromas of red berries, creating a distinctive olfactory entrance. On the palate, a velvety sensation and a delicate note of fruit paste captivate the palate, adding a surprising and pleasant sensory dimension to each sip. This harmonious combination offers a tasting experience where the freshness of red fruits and the velvety texture intertwine in a memorable way.

FOOD PAIRINGS

Perfect as an aperitif, it will also wonderfully accompany Mediterranean cuisine, anchovy-based dishes, or grilled foods.

