



AMÉDÉE

VIGNOBLES EN PARC NATUREL

Il Était Une Fois, AOP Luberon, Rosé

AOP Luberon, Vallée du Rhône, France

Once upon a time in the Luberon, right in the heart of a Nature Park boasting a wealth of unique features...

PRESENTATION

Once upon a time in the Luberon, in the heart of a Natural Park, with unique riches, a visionary man, Amédée Giniès, chose to unite the know-how and talents of the Luberon winegrowers for the recognition of its terroir as an Appellation of Controlled Origin.

TERROIR

Selected plots in the heart of the Luberon Regional Natural Park. Sand and silt. Medium to late ripening zone.

IN THE VINEYARD

Harvesting at night. Harvest end of September, beginning of October.

WINEMAKING

Short skin maceration. Only the first press fractions are used. Cold settling. Alcoholic fermentation at 16°C

VARIETALS

Syrah, Grenache noir

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

SERVING

Serve at 12°C. A subtle and elegant rosé wine which will be a perfect companion for a convivial aperitif or with poultry brochettes marinated in spices or grilled fish.

TASTING

Pale pink colour, nose of red fruits with a fresh and gourmand mouth.

AT NOSE

A nose of red fruits

ON THE PALATE

Fresh and gourmand mouth



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
					750		3256817010597	3256817010603			
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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	480	5	16	1,390	8,600	711	30,5		30,5*28,9*19,1	12,2*80*120

AMEDEE

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

