



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

IGP Méditerranée, France

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

PRESENTATION

This Chardonnay is tasty, with aromas of peaches, subtle hints of fresh butter and spices.

TERROIR

Calcareous marl, sandy loam soils located at an altitude of over 300m.

IN THE VINEYARD

The harvest takes place during the first fifteen days of September. Harvesting at night.

WINEMAKING

Skin maceration between 6h to 12h. Alcoholic fermentation at low temperature.

VARIETAL

Chardonnay 100%

13 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve it very cool, 9°C. You can enjoy it as an aperitif, with light dishes such as starters, fine fish and mild cheeses.

AGEING POTENTIAL

Enjoy all year long

TASTING

With a nice bright pale yellow color, this Chardonnay offers a very aromatic nose of exotic fruits (pineapple) and citrus (lemon pie). Round and fresh, this balanced wine has a good length on the palate.

	Type of bottle Vo				Volume (ml) iten		item	code	Bottle barcode		Pack barcode	Case barcode
BORDELAIS	BORDELAISE TRADITION REFERENCE				750		AT025112		3256811113553		3256811612759	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (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	5	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120
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AMEDEE

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