



Sous les erisierS

VENTOUX

Sous les Cerisiers, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

Made from Grenache and Syrah grapes, this AOP Ventoux has a very opulent body, with aromas of strawberry, blackcurrant and mildly spicy notes.

PRESENTATION

Sous les Cerisiers is an ode to the beauty of cherry blossoms surrounding the vineyards with the Mont Ventoux in the background...

TERROIR

Calcareous sandstone.

IN THE VINEYARD

Harvest takes place at the end of September for the Syrah, and goes on until mid October for the Grenache.

WINEMAKING

Two types of vinification: traditional maceration, long low-temperature maceration, gentle extraction and hot maceration, juice extraction and low-temperature fermentation.

VARIETALS

Grenache noir 80%, Syrah 20%

14.5 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve slightly chilled, at 16°C. Will accompany lamb, grilled meats and fine charcuterie.

TASTING

The color is a beautiful ruby red scarlet. The nose expresses powerful notes of burlat cherries and red fruits with light spicy nuances. On the palate ample and silky without any tannins.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CARACTERE L+G/ECOVA							750	AT02	4909	3256817003551	3256817003568
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.145	7.132	772	29.6	8.14	30*25,3*17	12,2*80*120

AMEDEE

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