



Sur les Terres des Seigneurs, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

The winegrowers of Caves Amédée have selected plots of land in typical villages located in the Luberon Regional Natural Park. These beautiful perched villages are a great place to live, within the land of many lords where magnificent castles are enthroned, including that of the "divine marquis".

PRESENTATION

The nobility of these lands shaped by our wine growers bringselegance and finesse to this vintage . This red wine will accompany all your moments of conviviality.

TERROIR

Clay-limestone soils of the North West facing slopes of the Luberon.

IN THE VINEYARD

Late harvest due to the exposure of the plots.

WINEMAKING

Vinification is controlled to retain all the aromatic freshness (fermentation temperature between 18° and 22°C) and obtain full, silky profiles: fermentation temperature between 20 and 22 degrees, passive maceration phases, etc.

AGEING

Aged 100% in vats on the fine lees, after precise racking and a malolactic fermentation.

VARIETALS

Syrah 80%, Grenache noir 20%

SERVING

A wine to be enjoyed with game in sauce or roast pork in the Provencal style.

TASTING

Red garnet color . Complex nose of black fruits and tapenade. On the palate a beautiful mineral framework, tense, but with a great tannic finesse.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE							750	AT02	4692	3256811115052	3256811615149
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	630	5	21	1.35	8.285	893	29.6	8.24	30,6*25,5*17,1	12,2*80*120

