





De Vrille en Vrille - Plan de Dieu

AOP Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

For this Plan de Dieu, we aimed for a beautiful expression of fresh red and black fruit liqueur, with a velvety and smooth balance on the palate.

PRESENTATION

Amédée's winemakers have been cultivating their vineyards in the heart of the Luberon and Ventoux for a long time. The range of "Vrille en Vrille" is an invitation to a stroll of discovery of terroirs which bring us closer either by the grape varieties or the limestone soils.

TERROIR

The soils are derived from alluvial deposits left by two rivers some 300,000 years ago. A vast terrace of limestone pebbles, resting on a sub-layer of saffron.

HARVEST

Harvest in mid-September.

WINEMAKING

We carefully blend cuvées from these 3 grape varieties. All are vinified traditionally, paying extreme attention to the quality of the extracted tannins. Ageing lasts between 6 and 8 months.

AGEING

1 year in vats, gentle maturing.

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre

15 % VOL.

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

SERVING

Serve at 14°C. This red wine pairs perfectly with a Provencal stew. A wine to store (8-10 years).

AGEING POTENTIAL

5 to 10 years

TASTING

Spicy notes from the Syrah are combined with a red fruit cocktail from the Grenache. Beautiful expression of fresh liqueur of red and black fruits, with a velvety and smooth balance on the palate.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE							750	AT02	4882	3256817001748	3256817001809
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	594	9	11	1.350	8.335	848	29.6	8.24	30,4*25,8*17,4	12,2*80*120