



L'Aiguebrun - Le Pont de la Coquille, AOP Luberon, Rosé

AOP Luberon, Vallée du Rhône, France

Like masterful work, this cuvée underlines the know-how of the Luberon winegrowers, who work every year to produce high quality grapes, an essential pillar to elaborate this gourmet and flattering wine.

PRESENTATION

Created in 1966, the Cuvée de l'Aiguebrun is the historical emblem of Caves Amédée. This cuvée refers to the two bridges over the Aiguebrun river, each of which has a magnificent shell-shaped architecture.

TERROIR

This cuvée comes from different vineyards in the Luberon, at altitudes of between 200 and 400 metres.

IN THE VINEYARD

Harvest at night.

WINEMAKING

Short maceration. Usage of the first press fractions. Cold settling. Alcoholic fermentation at 16°C.

VARIETALS

Grenache noir, Syrah

13 % VOL

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

SERVING

Serve chilled between 10 and 12°C. This rosé wine from Luberon will be appreciated as an aperitif, as well as with a beef skewer with coriander, sushi or chicken marinated in spices.

TASTING

This cuvée has a beautiful pomelo color with purple reflections. The first nose presents itself with minerality, freshness and elegant notes of elderberry and pear. In the mouth, nice and crisp. This rosé wine is marked by freshness and a "bite" which makes it an elegant wine for meals.

REVIEWS AND AWARDS



Concours Bettane & Desseauve Prix plaisir 2023 Or

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BORDELAISE ELITE							750	AT02	4869	3256811116257	3256811615613
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	31,9*24,1*16,5	12,2*80*120

