



# Les Cheminées des Fées, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

The cuvée Les Cheminées des Fées refers to the grandiose columns of rocks that can be found in the Colorado Provençal... It is the sweet art of living and this warmth that you will find in this wine with notes of cherries and raspberries.

## **PRESENTATION**

The winegrowers of Caves Amédée have selected exceptional plots of land located in the Luberon Regional Natural Park. A region well for living and exploring its paths.

### **TFRROIR**

Limestone. Up to 12 meters of depth.

## IN THE VINEYARD

Selection by plot. Machine harvesting.

### WINEMAKING

Fermentation at a low temperature of between 18 and 22 degrees, which favours the wine's fruity expression. Gentle treatment of the marc cap.

## AGFING

Traditional vatting for 3 weeks.

## **VARIETAL**

Grenache noir 100%

## 15 % VOL.

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

# SERVING

Can be enjoyed with a Provençal beef stew or a lemon and olive chicken tajine.

## **TASTING**

The ripe Grenache gives the wine a smooth texture and its aromatic character whose intensity is similar to raspberry liqueur. The interaction between the freshness of this fruitiness and the density makes the cuvée Cheminées des Fées unique.



Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE							750	AT02	5090	3256811111498	3256811615439
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	1.350	8.285	893	29.6	8.24	30,6*25,5*17,1	12,2*80*120