



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.

TERROIR

Limestone. Up to 12 meters of depth.

IN THE VINEYARD

Selected parcels, harvested by machine.

WINEMAKING

Fermentation at controlled temperature which favors the fruity taste of the wine. Gentle work on the marc cap.

AGFING

Traditional vatting for 3 weeks.

VARIETAL

Grenache noir 100%

15 % VOI

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	AT025090		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

