



nt de la Coquille

LUBERON

Aiguebrun - Pont de la Coquille, AOP Luberon, Rouge

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

Vineyards entirely located in the heart of the Regional Natural Park of Luberon. Mountainous massif with mostly limestone and stony soils. The vineyards are located between 300 and 500m of altitude.

IN THE VINEYARD

The harvest takes place between the end of September and mid-October depending on the orientation of the vineyards and the grape varieties.

VINIFICATION

Maceration for 7 to 12 days, soft extractions, alcoholic fermentation at relatively low temperatures (20-22°C).

VARIETALS

Syrah, Grenache noir

14 % VOL.

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

SERVING

To be drunk between 16 and 18°C. Will perfectly accompany a Provençal stew or lamb brochettes and its tian of vegetables.

TASTING

Charming nose of red and black fruits, with a touch of liquorice.

On the palate suave thanks to the smooth and round tannins. Beautiful expression of fruits in the finish.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE							750	AT024	702	3256817002226	3256817002233
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	1.150	7.058	764	28.2	8.24	28,6*25,3*17	12,2*80*120



AMEDEE rue Amédée Giniès, 84240 La Tour d'Aigues Tel. 04.90.07.27.37 - advgms@marrenon.com www.les-vins-amedee.fr/ **F ⊡**