



AMÉDÉE

VIGNOBLES EN PARC NATUREL



Amédée, Il Était Une Fois, AOC Luberon, Blanc, 2022 AOC Luberon, Vallée du Rhône, France

PRESENTATION

Once upon a time in the Luberon, in the heart of a Nature Park, with unique riches, a visionary man, Amédée Giniès, chose to unite the know-how and talents of the Luberon winegrowers for the recognition of its terroir as an Appellation of Controlled Origin.

TERROIR

Grapes from selected plots in the heart of the Luberon on clay-limestone soils. Vineyards located at an altitude of 300 to 400m.

IN THE VINEYARD

Harvest at night between the beginning and the end of September depending on the altitude and the grape varieties.

VINIFICATION

Skin maceration for 3 to 6 hours. Pneumatic pressing. Alcoholic fermentation between 13° and 16°C.

AGEING

Aged on the fine lees

VARIETALS

Vermentino 70%, Grenache blanc 30%

SERVING

Serve chilled between 8 and 10°C. Perfect as an aperitif or with fish, shellfish or a small fresh goat cheese.

TASTING

The robe is bright pale yellow. This wine presents itself with balsamic and slightly resinous aromas. Very aromatic and mineral with some citrus notes. A pleasant mouthfeel and a finish with length and finesse.



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
					750		3256817010627	3256817010634			
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	480	5	16	1,390	8,600	711	30,5		30,5*28,9*19,1	12,2*80*120

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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