



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Essentiels, Classique, AOC Luberon, Rosé, 2023

AOC Luberon, Vallée du Rhône, France

This Luberon AOP wine stands out for its remarkable freshness, offering a revitalizing taste experience. With its refreshing personality, this wine is an invitation to discover the subtlety of red fruit nuances, making each tasting a pleasant and thirst-quenching moment.

PRESENTATION

This Luberon rosé derives its sparkling energy and seductive freshness from the Marrenon vineyard, nestled in the heart of a splendid Regional Natural Park, on the slopes of the Luberon Massif, located in the south of France. The unique liveliness of this wine finds its inspiration in the exceptional terroir of this preserved region, where the vineyard benefits from an exceptional natural environment.

TERROIR

The plots of this vineyard are characterized by soils that are both clay-limestone and sandy-loamy, creating a diverse environment that contributes to the complexity and richness of the cultivated grapes.

HARVEST

The harvest extends over the first half of September, marking a carefully planned period to ensure the optimal picking of the grapes. The nighttime picking adds a particular dimension to this process, preserving the freshness of the fruit and contributing to the distinctive quality of the harvest.

WINEMAKING

The winemaking process begins with direct pressing, followed by gentle extraction through bleeding or pneumatic pressing. The careful selection of the first juices ensures the optimal quality of the must. Fermentation, carried out at low temperatures between 14°C and 16°C, helps preserve the freshness of the aromas and achieve a balanced wine with delicate characteristics.

AGEING

The wine undergoes a maturation process exclusively in stainless steel tanks, from its vinification to its final packaging, thus preserving the purity of the aromas and the freshness of the product throughout its maturation.

VARIETALS

Grenache noir 60%, Syrah 40%

SERVING

Best enjoyed between 10 and 12°C, this wine proves to be delightful as an aperitif and pairs perfectly with a barbecue or a delicious terrine of Provencal vegetables.

AGEING POTENTIAL

Enjoy all year long



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VISUAL APPEARANCE

With a deep pink color and violet reflections, this bright robe catches the eye.

AT NOSE

Delicate aromas of grapefruit, rose, and Morello cherry blossom on the nose and are harmoniously mirrored on the palate.

ON THE PALATE

The wine's liveliness and freshness, combined with a beautiful roundness, create a subtle balance. A starchy note adds an additional dimension, balancing a slightly spicy finish. Overall, it's a harmonious and captivating wine.

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