



ORIS, AOP Luberon, Rosé

AOC Luberon, Vallée du Rhône, France

ORIS, mouth in Latin, evokes through its name a rosé of guard, gastronomy, with an unexpected style... This wine will provide you with pleasure and emotion.

PRESENTATION

Marrenon has selected beautiful plots of Syrah with low yields to offer you a magnificent discovery. The texture is velvety and charming. Notes of candied apricots, dried fruits, with a discreet vanilla nuance make up the aromatic and gustatory profile. A beautiful sweet and milky explosion.

TERROIR

Clay and limestone soils, with a strong stone content. The most beautiful terroirs of the Luberon, with a beautiful southern exposure.

IN THE VINEYARD

Harvest at night.

VINIFICATION

Direct pressing, only free-run juice. Alcoholic fermentation in barrels.

AGEING

Partial maturation in barrels for 8 months of several wines. Aging on the lees with stirring. Prevention of the malolactic fermentation.

VARIETALS

Syrah 95%, Grenache noir 5%

SERVING

Serve at 12-14°C. Oris goes very well with caramelized chicken legs with ginger and shallots.

TASTING

The color is pale and salmon-colored. The nose expresses notes of candied apricots, dried fruits, with a discreet vanilla nuance. Slight notes of roasted hazelnuts. The mouth presents a velvety texture with a beautiful soft and milky explosion.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BORDELAISE MALICE 75CL					750	AT024981	3256811115779	3256811615361			
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	630	5	21	1.350	8.270	891	30.1		31*25,3*17	12,2*80*120

