



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Biosphères, O, Cuvée sans soufre ajouté, AOP Luberon BIO, Rouge 2023

AOC Luberon, Vallée du Rhône, France

Cuvée O is the promise that the earth can offer the best of itself when it is heard, respected and worked with care... A gift from nature with the slightest intervention from the hand of the man. Discover the expression of the original purity of wine, without artifice!

PRESENTATION

This red AOP Luberon wine without added sulphites, produced by organic farming, comes from vines entirely located in the heart of the Luberon Regional Natural Park.

TERROIR

Located in the foothills of the Luberon on limestone soil.

HARVEST

Harvested between mid and late September, from vines in perfect physiological condition. Harvested at night.

WINEMAKING

Destemming and immediate start to alcoholic fermentation. No sulphur added. Alcoholic fermentation takes place at low temperature to ensure a regular release, with a maximum maceration of 8 days. The free-run juice immediately follows malolactic fermentation, and as soon as it is complete, the wine is racked, cooled, filtered and matured in vats without added sulphur.

VARIETALS

Grenache noir 60%, Syrah 40%

13,5 % VOL.

SERVING

Ideal as an aperitif or accompanied by a vegetable tagine.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

Ruby robe.

AT NOSE

The nose has fine notes of caramel, crushed ripe fruit and blueberry and raspberry liqueur.

ON THE PALATE

The attack is coated, silky, tangy and greedy with notes of small berries. The palate is the pure expression of the terroir. The tannins are subtle, bring relief. The texture is juicy.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
BOURGOGNE ELITE			3256817010849	3256817010856

MARRENON

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



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