



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



ORCA - Rouge Collection Les Exceptions

AOC Ventoux, Vallée du Rhône, France

Orca is made only in great years. Vinified gently, the wines are matured to refine their silky and gourmet structure.

TERROIR

Pebbly, granular and clayey plots selected on the Southern hillsides of the Mont Ventoux (28hl/ha). Late maturing area with a big temperature difference between day and night.

HARVEST

Harvest in mid-October, very late.

WINEMAKING

Grenache grapes are harvested very late in mid-October. Alcoholic fermentation at controlled temperature. Long vatting between 20 and 30 days. Soft extractions. Free-run juice only.

AGEING

One year ageing in French oak barrels from 1 to 4 years old (only 10% of new barrels).

VARIETALS

Grenache noir 90%, Syrah 10%

15 % VOL.

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

SERVING

Great wine with a nice ageing potential. To drink at 17°C with duck breast, roasted shoulder of lamb or stewed game. To put in decanter 3 hours before tasting

AGEING POTENTIAL

10 to 15 years

TASTING

A powerful and fine wine.

AT NOSE

Mature nose with mild tobacco and morelloflavours.



ON THE PALATE

In mouth, rich attack of ripe fruits, livened up by little fresh fruits liqueur (blackcurrant/raspberry) aromas. The melting oak tannins come all along with the wine in mouth. Fresh, complex (garrigue, coffee-roasting) and with a very long finish.

REVIEWS AND AWARDS

Decanter Decanter



MARRENON
rue Amédée Giniès, 84240 La Tour d'Aigues - France
Tel. 0490074065 - marrenon@marrenon.com
www.marrenon.fr  

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





Mundus Vini



Berlin Wine Trophy Gold 2022 Gold

