MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Biosphères, Amountanage, AOP Ventoux BIO, rouge

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

The cuvée Amountanage, which means transhumance in Provençal, is an ode to nature and to this high altitude land where the transhumance of the ewes gives rhythm to the life of the Luberon massif every year. The winemakers of this Marrenon wine are committed to a proactive approach to the environment. Certified and controlled by an independent organization, this wine is guaranteed organic.

TERROIR

Sandstone and clay-limestone soils.
Vines located on parcels of an altitude between 300 and 500m.

IN THE VINEYARD

Harvest at rather late grape maturity. Harvest is 100% destemmed.

VINIFICATION

Alcoholic fermentation at 20/22°C, very gently. Light punching-down of the cap. Total maturation time of about 25 days.

VARIETALS

Grenache noir 70%, Syrah 30%

15 % VOL.

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

SERVING

This wine will be a perfect match for a Provencal stew, a chicken colombo or a lamb tajine with raisins.

TASTING

A beautiful deep red color. The nose is intense, velvety, with beautiful notes of morello cherries, blackberries, and with a hint of sweet spices.
The mouth is coated, powerful but without roughness, which gives this wine a beautiful impression of accessible richness.

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
							750	AT024773	3256817002509	3256817002516
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	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

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