

## MAISON DE VIGNERONS ENTRE MER & MONTAGNES



# MARRENON, Les Essentiels, Classique, AOP Ventoux, Rosé

AOP Ventoux, Vallée du Rhône, France

This Classique Ventoux draws its freshness from the vineyards of Marrenon, located on the slopes of Mont Ventoux in the South of France.

#### PRESENTATION

This preserved environment creates a refreshing AOP Ventoux, with aromas of morello cherries

#### **TERROIR**

Clay and limestone parcels located at the foot of Mont Ventoux

#### IN THE VINEYARD

Harvest during the night

## WINEMAKING

Direct pressing followed by fermentation at controlled temperature (14-16°). Keeping the grapes- then the most- always at low temperature allows to avoid any oxidation and thus to remain with a wine full of aromas and freshness.

### AGFING

Aged on the fine lees.

### VARIFTALS

Grenache noir 60%, Syrah 40%

## 13 % VOL.

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

### SERVING

Serve between 10 and 12°C. Great as an aperitif, but also perfect to accompany your summer grills.

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Clear and brilliant pink color. Delicate nose which opens with finesse on aromas of pink fruits. The palate is frank. Long and fresh finish.



Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE ELITE							750	AT02	4956	3256811114109	3256811613923
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	31,9*24,1*16,5	12,2*80*120