MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Essentiels, Triniti, Ventoux

AOC Ventoux, Vallée du Rhône, France

Discover Triniti, our AOP Ventoux rosé. A perfect fusion of fruity freshness and subtle minerality, this cuvée embodies the very essence of Marrenon's terroir. Triniti will bring you a refined experience that celebrates the harmony between land, sun, and craftsmanship.

PRESENTATION
Ventoux, Luberon, Sainte-Victoire: three massifs of the same geological origin that shape our region from North to South. Marrenon wanted to create this Triniti cuvée in a perpetual quest for magnificent terroirs that give the wines the uniqueness of limestone and altitude.

TERROIR
Stony clay-limestone soils located at the foot of the Monts du Vaucluse.

IN THE VINEYARD
Nighttime grape harvesting in mid-September.

WINEMAKING
Direct pressing followed by fermentation at low controlled temperatures (14°-16°C). Keeping the fruits, and then the juice, at low temperatures helps prevent oxidation, thus preserving the freshness and aromatic richness of the wine.

AGEING
The wine benefits from aging on fine lees, providing additional texture and complexity to its taste profile.

VARIETALS
Grenache noir 90%, Syrah 10%

SERVING
To be enjoyed at an ideal temperature between 8 and 10°C.

TASTING
With an elegant pale pink hue, this captivating robe heralds a delicate and subtle nose revealing nuanced aromas of red fruits. The palate starts with a crisp attack, evolving into a crunchy texture that offers a refreshing gustatory experience. The finish unfolds with delicate aromatics, adding a touch of finesse to this cuvée.

FOOD PAIRINGS
This wine proves to be perfect as an aperitif, accompanied by charcuterie or a fresh goat cheese salad. It also harmoniously pairs with dishes such as sushi or citrus-marinated sea bass ceviche.

15MLNE