



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

Classique, AOP Luberon, Blanc, 10L

AOP Luberon, Vallée du Rhône, France

This Classique Luberon gets its liveliness and freshness from the vineyard of Marrenon which is entirely within a beautiful Regional Natural Park, on the slopes of the Luberon Massif, in the south of France.

TERROIR

Plots of limestone marl.

IN THE VINEYARD

Harvesting from mid-September to early October depending on the grape variety. Harvested at night to preserve the aromatic freshness.

WINEMAKING

Short skin maceration before pressing. Fermentation at low temperature (14 to 16°C).

AGEING

Aged on fine lees with light stirring.

VARIETALS

Grenache blanc 60%, Vermentino 40%

13 % VOL.

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

SERVING

Serve chilled, between 10 and 12°C. A great companion to an aperitif, with fresh goat cheese toast or Mediterranean fish in sauce.

AGEING POTENTIAL

Enjoy all year long

TASTING

Crystalline, pale yellow color with brilliant nuances. The nose is intense and fruity with dominant aromas of pear and apricot. On the palate, we find fruit aromas mixed with exotic notes, enhanced by a beautiful round structure; carried by an acidulous frame which gives it a nice length in mouth.



Type of bottle						Volume (ml)	item code	Bottle barcode		Pack barcode	Case barcode	
						10000				3256811011972		
Palette Europe	Units per pack	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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1		72	3	24	10.410	10.410	773				12,2*80*120

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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.



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