



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Amountanage, AOP Luberon BIO, Rouge

AOC Luberon, Vallée du Rhône, France

The Amountanage cuvée, which means transhumance in Provençal, is an ode to nature and to this high altitude land where the transhumance of the sheep gives rhythm to the life of the Luberon massif every year.

PRESENTATION

The winemakers of this Marrenon wine are committed to a proactive approach to the environment. Certified and controlled by an independent organization, this vintage is guaranteed organic.

TERROIR

Selection of plots (limestone scree) located at the foot of the Luberon massif.

IN THE VINEYARD

Harvest between the end of September and mid October.

WINEMAKING

Alcoholic fermentation at low temperature between 20° and 24°C. Gentle extraction, maceration between 7 and 15 days. Free-run juice only.

VARIETALS

Syrah 60%, Grenache noir 40%

14 % VOL.

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

SERVING

To be enjoyed slightly chilled between 16 and 18 °C. It will accompany a risotto with tomatoes and Espelette pepper or a chocolate cake with some wild strawberries.

TASTING

Ruby color. Young and open nose of fresh fruits (raspberry, blackcurrant) and a touch of ripe fruits. Aromas of fresh fruits as well as a point of blackcurrant liqueur. Fresh and slightly structured finish.



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
	750	AT024812	3256811114246	3256811614203

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

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

