



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Roséfine, IGP Méditerranée, Rosé

IGP Méditerranée, France

Femininity and the elegance of the Mediterranean charm are found in this magnificent vintage Roséfine.

PRESENTATION

This wine draws its delicacy from the vineyard of Marrenon, entirely located in a Natural Park, in the South of France. This preserved environment brings freshness and finesse to this Roséfine vintage, which presents itself with beautiful citrus notes and a nice floral touch.

LOCATION

A blend of wines from hillside vineyards in the Parc Naturel Régional du Luberon.

TERROIR

Silt soils: light and deep soils, without water stress...

IN THE VINEYARD

Harvested at night to take advantage of cool temperatures and preserve the aromas.

WINEMAKING

Vinification under the absence of oxygen (N2/Co2) to protect the aromas.
Rapid extraction of the juice to limit the dissolution of color.
Pre-clarification through sedimentation and alcoholic fermentation at 15°C.
No malolactic fermentation.

VARIETALS

Grenache noir 60%, Merlot 20%, Syrah 20%

12.5 % VOL.

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

SERVING

Serve chilled at 10°C. You can appreciate this wine as an aperitif, but Roséfine will also accompany a southern salad or a mix of fresh summer fruits

TASTING

The Roséfine is adorned with a beautiful pale salmon color with beautiful pink reflections. This wine delivers a nose with citrus notes and a floral touch. The mouth brings very marked characteristics in an elegant style, fine but with a beautiful length. Freshness and delicacy characterize this rosé wine.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
BOUTEILLE ESTELA	750	AT024920	325681115175	3256811613121

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.

