



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Grande Toque, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

The Grande Toque vintage refers to the rich gastronomy of our region's chefs.

PRESENTATION

This wine comes from the high altitude vineyard of Marrenon, inside the beautiful Parc Naturel Régional du Luberon, in the South of France. Nice ruby red colour. Red fruits and floral aromas. Structured and rich wine, which means a well ripe substance, long on the palate.

TERROIR

Plots selected on clay and limestone slopes. Luberon vineyard located between 300 and 500m of altitude.

HARVEST

Harvest between mid-September and mid-October.

WINEMAKING

Alcoholic fermentation between 20°C and 24°C, soft extractions, maceration between 12 and 20 days. Free-run juice only.

VARIETALS

Syrah 80%, Grenache noir 20%

14.5 % VOL.

SERVING

Serve between 18 and 20°C. It will be the perfect accompaniment to meat, game and cheese, especially lamb kebabs with pan-fried eggplant.

AGEING POTENTIAL

5 years

VISUAL APPEARANCE

Beautiful ruby red color.

AT NOSE

Nose of red fruits and flowers.

ON THE PALATE

A structure well present in mouth underlines a very ripe matter. The finish is very long.



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

