



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Biosphères, Envie de Nature, AOP Luberon BIO, Rouge

AOP Luberon, Vallée du Rhône, France

EnVie de Nature takes you to the very heart of the Luberon, this land of rich flora and fauna, this essential breath of nature that we cherish and preserve.

PRESENTATION

With the EnVie collection, Marrenon invites you to the heart of a magnificent territory, dazzling, in the heart of the Parc Naturel Régional du Luberon - a UNESCO biosphere reserve... Discovery and astonishment in front of the richness offered by this terroir, with wines with a unique and generous personality.

TERROIR

The producers of this cuvée cultivate vineyards between 10 and 15 hectares. On the north side of the Luberon massif, a slow and late maturing zone, the soils are mainly clayey-limestone with fine stony soil. On the South side, early maturity zone, the soils are either pebble colluviums deposited by the Durance river, or clayey-limestone with strong stoniness. Still to the south, but at the eastern end of the massif, an area of altitude climbing to 500 meters, late, fresh on marly soils with a high level of limestone.

IN THE VINEYARD

Plots cultivated according to the principles of Organic Agriculture. The method of vine management is of high quality: pruning in cordon de royat, careful trellising of the vines, the traditional way. The grapes are harvested at the end of long maturation periods, on the stump.

WINEMAKING

The macerations take place at a low temperature to preserve the freshness and the aromatic nuances and over a long time to seek the structure and the density in mouth.

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 is a wonderful companion to exotic chicken strips or braised beef with vegetables.

TASTING

Ruby color. Open nose with fresh red fruits. Delicate and aromatic floral attack, notes of fresh fruit and a subtle hint of spice and licorice. The finish is fresh and gentle.

REVIEWS AND AWARDS



Challenge Millésime Bio Argent 2021

MARRENON

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



1/2

150VLE

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
							750	AT024791		3256817008341	3256817008358
Palette Europe	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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

