

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Exceptions, Oris, AOP Luberon, Rosé

AOC Luberon, Vallée du Rhône, France

ORIS, mouth in Latin, evokes through its name a rosé of guard, gastronomy, with an unexpected style... This wine will provide you with pleasure and emotion.

PRESENTATION

Marrenon has selected beautiful plots of Syrah with low yields to offer you a magnificent discovery. The texture is velvety and charming. Notes of candied apricots, dried fruits, with a discreet vanilla nuance make up the aromatic and gustatory profile. A beautiful sweet and milky explosion.

TERROIR

Clay and limestone soils, with a strong stone content. The most beautiful terroirs of the Luberon, with a beautiful southern exposure.

IN THE VINEYARD

Harvest at night.

WINEMAKING

Direct pressing, run-off juice only. Start of alcoholic fermentation in vats at very low temperature, then end of fermentation in barrels.

AGFING

Aged for 10 months on fine lees, with regular stirring of the lees.

VARIFTALS

Syrah 95%, Grenache noir 5%

13 5 % VOL

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

SERVING

Serve at 12-14°C. Oris goes very well with caramelized chicken legs with ginger and shallots.

VISUAL APPEARANCE

The color is pale and salmon-colored.

AT NOSE

The nose expresses notes of candied apricots, dried fruits, with a discreet vanilla nuance. Slight notes of roasted hazelnuts.

ON THE PALATE

The mouth presents a velvety texture with a beautiful soft and milky explosion.

		Type of bo					Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE MALICE 75CL							750	AT02	4981	3256811115779	3256811615361
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.350	8.270	891	30.1		31*25,3*17	12,2*80*120