



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## MARRENON, Grande Toque, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

The cuvée Grande Toque refers to the rich gastronomy of the chefs in our region.

### PRESENTATION

This wine comes from the high-altitude vineyards of Marrenon, located within the magnificent Luberon Regional Natural Park in the south of France. This preserved environment produces a fruity AOP Luberon with good minerality, featuring aromas of raspberry and delicate flowers, perfect to enjoy with all your Provençal meals.

### TERROIR

Grapes sourced from selected parcels in the heart of Luberon on clay-limestone soils. High-altitude vineyard located between 300 and 400 meters.

### HARVEST

Harvesting takes place between early and late September, depending on altitude and grape varieties. Harvesting is done at night.

### WINEMAKING

Skin maceration. Pneumatic pressing. Alcoholic fermentation between 13°C and 16°C.

### AGEING

Aging on fine lees

### VARIETALS

Vermentino 80%, Grenache blanc 20%

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

### SERVING

Serve chilled between 8 and 10°C. Perfect as an aperitif or paired with fish, shellfish, and seafood.

### AGEING POTENTIAL

2 to 3 years

### TASTING

This white wine is a beautiful expression of our terroir Vermentino.

### VISUAL APPEARANCE

The color is bright pale yellow.

### AT NOSE

This wine reveals aromas of Williams pears, tropical fruits with a dominant citrus note. Very aromatic and mineral with some citrus notes.

### ON THE PALATE

On the palate, after a mouthwatering and tangy attack, comes a flavor of ripe citrus with a nice richness and a long, refined finish.



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.

