



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

