



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## MARRENON, PETULA, AOC Luberon, Rosé 2024

AOC Luberon, Vallée du Rhône, France

The PETULA combines power and freshness, which makes it a real rosé for meals.

### PRESENTATION

In 1966, Pétula Garcia, a rich Brazilian woman, inherited a forest house called Marrenon, located in the heart of the Luberon massif. Succumbing to the charm of the landscapes, she settles there and invites her friends from all over the world to discover and feast on this little known corner of Provence. She then asked the Luberon winegrowers to select a vintage that she signed Marrenon. We wanted to pay tribute to the spirit of conviviality that animated Petula and that still animates us!

With its deep salmon-pink color, PETULA offers a nose of little red berries, with a touch of strawberries (Maras des Bois) and raspberries backed by soft spices. A sincere and expressive nose on the fruit and slightly crispy. The juicy and lively mouth makes this wine a rosé of character. It is characterized by its roundness and astonishing redcurrant and mango notes. This wine, combining power and freshness, is a rosé to be enjoyed with any meal.

### THE VINTAGE

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### TERROIR

Selected chalky stone shards terroirs on vineyards elevated at more than 300m high.

### IN THE VINEYARD

Petula is a terroir rosé with a drastic selection of vines based on the physiological functioning of the plant. Harvesting takes place around mid-September, at night.

### WINEMAKING

Short skin maceration and soft pneumatic pressing. Alcoholic fermentation between 14°C and 16°C.

### AGEING

Maturing on fine lees for 4 months.



### VARIETALS

Syrah 95%, Grenache noir 5%

### 13 % VOL.

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

#### MARRENON

rue Amédée Giniès, 84240 La Tour d'Aigues - France  
Tel. 0490074065 - marrenon@marrenon.com  
www.marrenon.fr  

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



### **SERVING**

Serve chilled at 10°C. You can appreciate this wine with a Provençal salad, stuffed zucchini flowers, salt-crusted sea bream and its tian of sunny vegetables or even sushi.

### **VISUAL APPEARANCE**

Adorned with a beautiful pale color with a light purple hue.

### **AT NOSE**



The PETULA vintage delivers a nose of small red berries, a touch of Maras des Bois and notes of passion fruit.

### **ON THE PALATE**

The palate is juicy with an almost milky, round and acidic impression. Notes of mango, white flesh fruits accompany the aromatic finish.

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