



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Doria, AOC Luberon, Blanc 2024

AOC Luberon, Vallée du Rhône, France

The limestone soils of the Luberon vineyards make this cuvée a true wine of expression!

PRESENTATION

Fossilized scallop shells abound in the soils at the foot of the Grand Luberon show the evidence of the presence of a warm, shallow sea, rich in animal life, 20 million years ago in Luberon.

TERROIR

Clayey and chalky soils. Small plots selected among our best terroirs situated on Luberon slopes. These terroirs give naturally small yield (40hl / ha).

HARVEST

Harvest from mid to late September. Harvest at night.

WINEMAKING

Alcoholic fermentation in vats for 80% between 16°C and 18°C, followed by ageing on fine lees.

AGEING

20% are fermented in barrels and then matured on the lees in barrels.

VARIETALS

Vermentino 60%, Grenache blanc 30%,
Roussanne 10%

13.5 % VOL.

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

SERVING

Serve at 12 °C.

You can appreciate this wine as an aperitif. Or as a great companion with veal knuckle with creamy mushrooms, an omelette with black truffles or lobsters with Armorican sauce.

TASTING

The color is straw yellow with silver reflections. The nose is intense and complex. It reveals nuances of ripe yellow flesh fruits and a discrete milky woody note, milk caramel. Some spices and notes of infusion participate to the aromatic complexity. It develops notes of honey, lemon and roasted hazelnuts.



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

