



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Grande Toque, AOP Luberon, Blanc

AOP Luberon, Vallée du Rhône, France

The Grande Toque vintage refers to the rich gastronomy of our region's chefs.

PRESENTATION

This wine comes from the high altitude vineyard of Marrenon, inside the beautiful Parc Naturel Régional du Luberon, in the South of France. This preserved environment gives a fruity AOP Luberon, with a good minerality, with aromas of raspberry and delicate flowers, to be enjoyed with all your Provencal meals.

TERROIR

Grapes coming from selected plots on clay and calcareous soils located in the heart of the Luberon mountain (between 300 and 400m high).

VINIFICATION

Night harvested between early and late September according to the altitude and the grapes. Skin maceration from 3 to 6 hours. Pneumatic pressing. Alcoholic fermentation between 13°C and 16°C.

AGEING

Maturation on the fine lees.

VARIETALS

Vermentino 70%, Grenache blanc 30%

TECHNICAL DATA

Production volume: 400 hL

13 % VOL.

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 with fish, shellfish and crustaceans.

TASTING

The robe is bright pale yellow. This wine reveals aromas of the balsamic and resinous family. Very aromatic and mineral with some citrus notes. In the mouth, it offers a nice body and finishes with length and finesse.

