

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Gris de Grenache

IGP Méditerranée, France

This cuvée is marked by a lot of freshness and intense fruitiness.

PRESENTATION

Grenache noir is a grape variety with white pulp and red skins whose intensity varies according to the conditions of the soil. Our Gris de Grenache comes from vineyards of good vigor. These vineyards come mostly from the high altitude terroirs of the Luberon, in the heart of the Mediterranean country.

TERROIR

Most of the vineyards are located at the high altitude terroirs of the Luberon, in the heart of the Mediterranean country. Clay and marl soils.

HARVEST

Harvest at night to preserve the aromas.

WINEMAKING

Direct pressing, only the free-run juice is selected to obtain this pale, purplish colour. Temperature-controlled fermentation.

AGFING

Ageing in vats, storage on the fine lees.

VARIFTAL

Grenache gris 100%

12 % VOL.

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

SERVING

Serve chilled at 10°C.

This rosé wine will accompany meals such as artichokes à la barigoule, anchoïade, summer salads, spicy meals such as a vegetable wok or grilled Sisteron lamb chops.

VISUAL APPEARANCE

Pale color with discreet purple reflections.

AT NOSE

The nose expresses notes of red fruits and citrus fruits.

ON THE PALATE

The mouth combines an impression of sweetness, opulence with a background of freshness and vivacity. Very coated texture.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE ELITE								AT02	24907	3256811115717	3256811615323
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	12,2*80*120	12,2*80*120



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