

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Grenache, Non millésimé

IGP Méditerranée, France

Our Grenache Noir is a grape variety with white pulp and a red skin in an exceptional terroir.

PRESENTATION

These vineyards come mostly from high altitude terroirs of the Luberon, in the heart of the Mediterranean basin. This preserved environment gives a sumptuous Grenache Noir with aromas of ripe fruits and chocolate notes.

TERROIR

Plots located more than 300m above sea level.

WINEMAKING

The temperature is controlled during fermentation and pressing. There is little work of the marc in order to preserve the velvety tannins.

AGEINO

Ageing on the fine lees.

VARIETAL Grenache noir 100%

12 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

This Grenache Noir will go perfectly with lamb skewers or grilled red meat.

VISUAL APPEARANCE The color is deep.

AT NOSE The first nose exudes aromas of jammy red fruits.

ON THE PALATE

On the palate, the attack is rich, powerful, accompanied by velvety but very present tannins. Notes of ripe red fruits and cocoa are revealed.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE ELITE								AT02	4907	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)	BtI diameter (cm)	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

MARRENON

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