

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Syrah

This Syrah comes from the high altitude vineyard of Marrenon, inside a beautiful Regional Natural Park, in the South of France.

PRESENTATION

Sensual Syrah, with aromas of cherries and violets.

TERROIR

Limestone screes, plots located at the foot of the Luberon massif at an altitude of over 300 m.

IN THE VINEYARD

Harvesting between mid and late September. Harvested at night to preserve the freshness of the fruit.

WINEMAKING

Pre-fermentative maceration for 2 days. Alcoholic fermentation at low temperature (18°-22°C). Only free-run juice

VARIETAL Syrah 100% 14 % VOL.

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

SERVING

Serve between 16 and 18 $^{\circ}$ C. You can appreciate it as an aperitif, with a strong cheese, or a Mediterranean dish.

AGEING POTENTIAL

2 to 3 years

TASTING

This Syrah has a deep ruby color and a lively nose of fruit (cherries) and spices. In the mouth, the palate is frank on blackcurrant and sweet spices.

Type of bottle								item	code	Bottle barcode	Case barcode
BORDELAISE TRADITION REFERENCE L+G REF2 (BT 043)							750	AT02	4725	3256811112457	3256811613558
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	1.280	7.865	810	30.1	8.64	30,5*23,8*16,1	12,2*80*120

