



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

Grand Marrenon, Les exceptions, AOP Luberon, Rouge 2024

AOC Luberon, Vallée du Rhône, France

Beautiful amplitude due to the aromatic intensity, supported by the concentration of the tannins.

PRESENTATION

The wine has an intense ruby/purple colour, typical of high concentration. The nose is expressive, greedy and very flattering, with notes of ripe, jammy fruit and light tobacco.

On the palate, the attack is soft and greedy, with a predominance of fresh fruit.

The palate becomes more complex as the woodiness melds with notes of leather and black olive.

Beautiful amplitude due to the aromatic intensity, supported by the concentration of the tannins, which are well structured and integrated.

well-structured, well-integrated tannins that are not at all aggressive. Rich and silky

TERROIR

Plots selected on the characteristic terroirs of Luberon, composed of clay, limestone and pebbly scree slopes. The vines are more than 30-year old

WINEMAKING

Grapes harvested late September, completely de-stemmed (not crushed). Long Vatting for 3 to 5 weeks according to the plots.

AGEING

The ageing is done in French oak barrels. 30% of new barrels, 70% of 1 year old barrels

VARIETALS

Syrah 80%, Grenache noir 20%

SERVING

Best served at 18°C, and put in decanter 3 hours before tasting. Great companion for a beef rib or game. Wine for ageing to drink within 10 years.

AGEING POTENTIAL

5 to 10 years



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