



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES

## MARRENON, Doria, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

The limestone soils of the Luberon vineyards make this cuvée a true wine of expression!

### PRESENTATION

Fossilized scallop shells abound in the soils at the foot of the Grand Luberon show the evidence of the presence of a warm, shallow sea, rich in animal life, 20 million years ago in Luberon.

### TERROIR

Clayey and chalky soils. Small plots selected among our best terroirs situated on Luberon slopes. These terroirs give naturally small yield (40hl / ha).

### HARVEST

Harvest from mid to late September. Harvest at night.

### WINEMAKING

Alcoholic fermentation in vats for 80% between 16°C and 18°C, followed by ageing on fine lees.

### AGEING

20% are fermented in barrels and then matured on the lees in barrels.

### VARIETALS

Vermentino 60%, Grenache blanc 30%,  
Roussanne 10%

### 13.5 % VOL.

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

### SERVING

Serve at 12 °C.

You can appreciate this wine as an aperitif. Or as a great companion with veal knuckle with creamy mushrooms, an omelette with black truffles or lobsters with Armorican sauce.

### TASTING

The color is straw yellow with silver reflections. The nose is intense and complex. It reveals nuances of ripe yellow flesh fruits and a discrete milky woody note, milk caramel. Some spices and notes of infusion participate to the aromatic complexity. It develops notes of honey, lemon and roasted hazelnuts.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

