



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Exemplaire ★ ★ ★
AFNOR CERTIFICATION

MARRENON Les Exceptions Grand Marrenon, AOP Luberon, Blanc 2023

AOC Luberon, Vallée du Rhône, France

This AOP Luberon white expresses its typicity with minerality and bouquets of fresh flowers embedded on a subtle ground of buttery aromas!

PRESENTATION

The cuvée Grand Marrenon is made only of vineyard parcels of exceptional terroir.

TERROIR

Small parcels selected among our best terroirs, located on the stony clay and limestone slopes of the Luberon, giving naturally low yields, 30 hl/ha.

HARVEST

Harvested between mid and late September, some of the Vermentino and Grenache Blanc vines are harvested at the same time, pressed and then fermented in barrels. The other vines are vinified separately.

AGEING

70% matured in vats and 30% in barrels.

VARIETALS

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

15 % VOL.

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

SERVING

Serve at 12°C. Will be a perfect accompaniment to an omelette with black truffles or lobsters in Armorican style.

AGEING POTENTIAL

5 years

TASTING

The robe is pale yellow with silver reflections. The palette expresses a floral and fruity register on nuances of white flowers (hawthorn, acacia) completed by notes of ripe yellow peaches. The perception of wood is light and well integrated. The mouth develops on a balanced texture with notes of melted wood and honey. The wine is dashing on a full body relayed by an acidic support of beautiful brightness. The finish reveals toasted, vanilla notes.

REVIEWS AND AWARDS



Berlin Wine Trophy Gold 2022 Gold



5 stars
Harpers Wine Stars 2022



Decanter World Wine Awards Argent

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
BOURGOGNE GRD TRAD-AUTHENTIQUE	750	AT024646	3256811113645	3256811613060

