



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Doria, AOP 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 (30hl / ha).

VINIFICATION

All these grapes are night-harvested in early October. Short skin maceration and pneumatic pressing. Alcoholic fermentation for 20% in oak barrel (which 30% are new barrels). 6-month maturing. Alcoholic fermentation for the rest in tank at 12°C-14°C. Therefore, juices are fermenting with all assembled grapes.

AGEING

Aged for 6 months on the fine lees.

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.

