

MAISON DE VIGNERONS ENTRE MER & MONTAGNES

MARRENON, Les Iconiques, Inventa | Les Grès

AOC Ventoux, Vallée du Rhône, France

The Grès, in the Ventoux appellation, represents differentiated soils on the southern slopes of the Monts du Vaucluse. This unique terroir gives this wine a beautiful minerality, density, but also a lot of finesse and elegance.

PRESENTATION

INVENTA, which means "discovery" in Latin, is an invitation to be surprised by the exceptional potential of some of our vineyard parcels. This meticulous plot work, carried out over the years, reflects a great terroir through these vintages.

TERROIR

ARRENO

INVENTA

VENTOUX· Les grès

MARRENON

Calcareous soils, with high stony content. They are not highly affected in hot weather, but they also do not give much vigor to the vines. Grenache shines through, with very low yields, under 30hl/ha, the wines are dense, with a nice minerality, without excessive opulence.

HARVES

Harvested between early and mid-October.

WINEMAKING

Fermentation with gentle, passive extraction, followed by a long malic maceration.

AGEING Aged for 24 months in barrels, 10% new barrels.

VARIETALS Grenache noir 85%, Syrah 15%

SERVING

This wine will be a perfect match with a cherry and chocolate dessert (with a high percentage of cocoa) but also with a veal filet mignon with truffles or a mature beef rib.

TASTING

AT NOSE

The nose is intense, the aromas of very ripe red berries (raspberry), end with discreet notes of leather and spices. The attack is carried by very intense fruits, subtle notes of marshmallow, but also aromas of raspberry liqueur.

ON THE PALATE

The mouth, on the other hand, is defined by the finesse, length and the fruit purity. Generosity is framed by tannins which in the end exalt delicate notes of leather and tobacco.



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