



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Exceptions, Sépia, AOC Luberon Rouge 2022

AOC Luberon, Vallée du Rhône, France

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

PRESENTATION

Ammonites, marine animals that disappeared 65 million years ago, have left their fossils in the Grand Luberon.

TERROIR

Small parcels carefully selected, located on the clay-limestone slopes of the Luberon massif, giving naturally low yields of 38 hl / ha.

IN THE VINEYARD

Harvest takes place at the end of September/ beginning of October.

WINEMAKING

Fermentation at controlled temperature (23°C). Long maceration between 15 and 28 days. Soft extractions. Free run juice only.

AGEING

20% is matured in barrels for 6 months.

VARIETALS

Syrah 70%, Grenache noir 30%

14 % VOL.

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

SERVING

Serve at 18°C. You can appreciate this wine with a filet mignon of veal, or a mature cheese. Wine suitable for storing.

TASTING

The color is dark with purple reflections, typical of a strong concentration. The nose is fine and elegant, tending towards red fruits (blueberry, blackcurrant) with hints of vanilla and cinnamon. The palate is concentrated and balanced, with fine flavors of licorice, violet and red fruits, mixed with a very fine woodiness and long and silky tannins.



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
							750			325681113508	3256811613466
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	594	9	11	1.250	7.775	793	29.6		17,3*24,9*30,4	12,2*80*120

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



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