



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## Orca, AOP Ventoux, Rouge

AOC Ventoux, Vallée du Rhône, France

Orca is made only in great years. Vinified gently, the wines are matured to refine their silky and gourmet structure.

### TERROIR

Pebbly, granular and clayey plots selected on the Southern hillsides of the Mont Ventoux (28hl/ha). Late maturing area with a big temperature difference between day and night.

### IN THE VINEYARD

Harvest in mid-October, very late.

### VINIFICATION

Grenache grapes are harvested very late in mid-October. Alcoholic fermentation at controlled temperature. Long vatting between 20 and 30 days. Soft extractions. Free-run juice only.

### AGEING

One year ageing in French oak barrels from 1 to 4 years old (only 10% of new barrels).

### VARIETALS

Grenache noir 90%, Syrah 10%

### 15 % VOL.

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

### SERVING

Great wine with a nice ageing potential. To drink at 17°C with duck breast, roasted shoulder of lamb or stewed game. To put in decanter 3 hours before tasting

### AGEING POTENTIAL

10 to 15 years

### TASTING

A powerful and fine wine. Mature nose with mild tobacco and morelloflavours. In mouth, rich attack of ripe fruits, livened up by little fresh fruits liqueur (blackcurrant/raspberry) aromas. The melting oak tannins come all along with the wine in mouth. Fresh, complex (garrigue, coffee-roasting) and with a very long finish.

### REVIEWS AND AWARDS

**Decanter**

Bronze  
Decanter



Or  
Mundus Vini





Gold  
Berlin Wine Trophy Gold 2022 Gold

