



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Cabernet Sauvignon, France, Rouge

France

TERROIR

The vineyard is between 20 and 30 years old.
It is grown on rather light soils or alluvial deposits of the Durance.
There is no water stress in these soils.

On these terroirs, the ripening cycle is slower, enabling us to reach ripeness without a vegetal aspect.

WINEMAKING

Destemmed harvest, alcoholic fermentation at a fairly low temperature of between 18 and 20°C
Short maceration periods of around 7 to 10 days
Run-off without blended press juice
First racking with strong aeration, followed by static ageing.

VARIETAL

Cabernet sauvignon 100%

VISUAL APPEARANCE

The colour is deep purple.



AT NOSE

The nose expresses notes of blueberry, blackcurrant and sweet spices.

ON THE PALATE

The attack on the palate is full-bodied and supple, with well-coated tannins. Notes of red fruit mixed with undergrowth make up the aromatic palette on the palate.

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

