



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Classique, AOP Ventoux, Rouge AOC Ventoux, Vallée du Rhône, France

This Classique Ventoux draws its freshness from the vineyard of Marrenon, located on the slopes of Mont Ventoux, in the South of France.

TERROIR

Clay-limestone plots on hillsides at the foot of Mont Ventoux

IN THE VINEYARD

The grapes are harvested from late September to late October.

VINIFICATION

Vinification with destemmed grapes. Maceration between 12 and 20 days. Fermentation temperature between 18 and 22 °C.

VARIETALS

Grenache noir 70%, Syrah 30%

14.5 % VOL.

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

SERVING

Serve at 16°C. To be enjoyed with grilled prime rib or cheeses.

AGEING POTENTIAL

2 to 3 years

TASTING

It has a deep ruby color. Wine with aromas of ripe red fruits, blackcurrant and raspberry. This wine delivers a lot of roundness, with a pleasant spicy note in the end.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BOURGOGNE CARACTERE L+G/ECOVA					750	AT025053	325681114093	3256811613916			
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.280	7.865	810	30.1		23.8*16.1*30.5	12,2*80*120

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

