



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Classiques Cépages, AOC Ventoux, Rouge 2024

AOC Ventoux, Vallée du Rhône, France

The freshness of this Ventoux comes from the Marrenon vineyard, nestled on the slopes of Mont Ventoux, in the south of France.

PRESENTATION

This classic Ventoux derives its freshness from the Marrenon vineyard, located on the slopes of Mont Ventoux in the south of France. This preserved environment produces an elegant AOC Ventoux with floral notes and aromas of dried apricots.

TERROIR

The vines are planted on hillside parcels, characterized by clay-limestone soils, at the foot of Mont Ventoux.

HARVEST

The grape harvest extends from late September to mid October.

WINEMAKING

The vinification includes destemmed harvesting, maceration lasting from 12 to 20 days, with a fermentation temperature ranging between 18 and 22°C.

VARIETALS

Grenache noir 70%, Syrah 30%

SERVING

Serve at 16°C. Enjoy with a grilled rib of beef or cheeses.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

A deep ruby red color.

AT NOSE

This wine reveals aromas of ripe red fruits, blackcurrant, and raspberry.

ON THE PALATE

On the palate, vibrant, aromatic, and intense flavors emerge, followed by a smooth attack reminiscent of a red fruit coulis. The wine offers a round mouthfeel, concluded by a pleasant spicy note. Its light and luscious structure brings a beautiful taste harmony.

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

