

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Biosphères, Envie de Nature, AOP Luberon BIO, Blanc

AOP Luberon, Vallée du Rhône, France

EnVie de Nature takes you to the very heart of the Luberon, this land of rich flora and fauna, this essential breath of nature that we cherish and preserve.

PRESENTATION

With the EnVie collection, Marrenon invites you to the heart of a magnificent territory, dazzling, in the heart of the Parc Naturel Régional du Luberon - a UNESCO biosphere reserve... Discovery and astonishment in front of the richness offered by this terroir, with wines with a unique and generous personality.

TERROIR

The producers of this cuvée cultivate vineyards between 10 and 15 hectares. On the north side of the Luberon massif, a slow and late maturing zone, the soils are mainly clayey-limestone with fine stony soil. On the South side, early maturity zone, the soils are either pebble colluviums deposited by the Durance river, or clayey-limestone with strong stoniness. Still to the south, but at the eastern end of the massif, an area of altitude climbing to 500 meters, late, fresh on marly soils with a high level of limestone.

IN THE VINEYARD

Parcels cultivated according to the principles of Organic Agriculture. Harvested at night to preserve freshness and elegance.

WINEMAKING

Fermentation at low controlled temperature (14-16°C).

AGEING

Storage on the fine lees.

VARIETALS

Vermentino 33%, Grenache blanc 28%, Clairette 18%, Ugni blanc 14%, Roussanne 7%

13.5 % VOI

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

SERVING

Serve chilled (10-12°C). It is a perfect companion to farmhouse goat's cheese, but also to grilled fish.

TASTING

The robe is bright pale yellow. Nose with floral and white fruit aromas. The mouth is fresh, mineral with citrus notes. Nice consistency.

Т	ype of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
BOURGOGNE TRADITION /REFERENCE		750	AT024792	3256817008365	3256817008372

