

## MAISON DE VIGNERONS ENTRE MER & MONTAGNES



# MARRENON, Les Essentiels, Triniti, Côtes de Provence Sainte-Victoire

AOP Côtes de Provence Sainte-Victoire, Provence, France

Made from carefully selected plots of land in the foothills of the Sainte-Victoire mountain, this Côtes de Provence Sainte-Victoire rosé wine will delight you with its finesse and elegance.

#### PRESENTATION

Ventoux, Luberon, Sainte-Victoire: three massifs of the same geological origin that sculpt our region from North to South. Marrenon wanted to create this Triniti cuvée, in a perpetual quest for magnificent terroirs conferring to the wines this singularity of limestone and altitude.

#### TERROIR

Parcels selected on the southern slopes of the Sainte-Victoire mountain, on the hillsides and terraces at an altitude of about 300 m. Clay and limestone soils.

#### IN THE VINIEVARD

Late harvest in mid-September at night.

## WINEMAKING

Rapid extraction of juices, in order to limit color extractions. Processing of the musts under the absence of oxidation. Sedimentation, alcoholic fermentation at 16-18°C to keep all the aromatic freshness. Fast clarification at the end of the alcoholic fermentation.

## VARIETALS

Grenache noir 70%, Cinsault 25%, Syrah 5%

## 13 % VOL

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

## SERVING

Serve between 10-12°C. This rosé wine Sainte-Victoire will accompany very gladly fishes like a beautiful grilled sea bream, but will also be appropriate for a Mediterranean or exotic cooking.

Type of bottle								item code		Bottle barcode	Case barcode
BORDELAISE MIRA 75CL							750	AT024946		3256811115700	3256811613817
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	4	25	1.330	8.377	906	32		32*23,6*15,7	12,2*80*120



#### TASTING

Beautiful pale pink color with nice purple reflections. It gives off a nose of white peach with some citrus notes (orange blossom). The palate is fresh and soft. The mouth is marked by its finesse, both aromatic and tactile. Subtle mixture of citric, lychee and rose aromas, very airy; mentholated and buttered nuances at the end of the mouth.

REVIEWS AND AWARDS

Concours des Vins de Provence - Medaille OR 2021

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