



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## MARRENON, Les Classiques, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

The liveliness and delightful freshness of this white wine from Luberon come from the Marrenon vineyard, entirely located within a superb Regional Natural Park, on the slopes of the Luberon Massif, in the south of France.

### PRESENTATION

This Luberon white draws its sparkling energy and seductive freshness from the Marrenon vineyard, nestled in the heart of a splendid Regional Natural Park, on the slopes of the Luberon Massif, located in the south of France. The unique liveliness of this wine finds its inspiration in the exceptional terroir of this preserved region, where the vineyard benefits from an exceptional natural environment.

### TERROIR

These plots located on limestone marl soils impart a unique identity to the grapes that grow there. The combination of marly soil and limestone richness creates a unique terroir, bringing depth of character and distinct nuances to the vines. These specific climatic conditions contribute to shaping grapes of exceptional quality, thus capturing the authentic essence of the terroir in each cluster.

### HARVEST

The harvest, carried out during the first half of September, takes place at night to preserve the aromatic freshness of the grapes. This nocturnal harvest highlights the commitment to capturing delicate aromas and optimal fruit quality, adding a meticulous dimension to the winemaking process.

### WINEMAKING

Preceding the pressing, a short skin maceration is carried out, followed by fermentation at low temperatures, ranging between 14 and 16°C. These meticulous steps in the winemaking process contribute to extracting the subtle characteristics of the grape, thus preserving the freshness and aromatic complexity in every sip of the resulting wine.

### AGEING

The wine undergoes exclusive aging in tanks, a meticulous care that continues until bottling, thus preserving the purity and authentic expression of the grape's characteristics.

### VARIETALS

Grenache blanc, Vermentino, Clairette, Ugni blanc

### SERVING

Best enjoyed at a cool temperature, between 10 and 12°C, this wine proves to be an ideal companion for an aperitif, perfectly paired with fresh goat cheese toasts or Mediterranean fish prepared in sauce.

### AGEING POTENTIAL

2 to 3 years

### VISUAL APPEARANCE

A crystal-clear robe of pale yellow with shiny reflections.

#### MARRENON

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www.marrenon.fr  

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



**AT NOSE**

An intensely fruity nose, dominated by aromas of pear, apricot, and citrus.

**ON THE PALATE**

On the palate, fruity flavors mingle with exotic notes, harmonized by a round structure and supported by a tangy backbone that imparts a beautiful length in the mouth.

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