



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Essentiels, Grande Toque, AOP Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

The Grande Toque vintage refers to the rich gastronomy of the chefs in our region.

PRESENTATION

This wine comes from the high-altitude vineyard of Marrenon, within the beautiful Luberon Regional Natural Park, in the South of France. This preserved environment yields a fruity AOP Luberon, with good minerality, notes of raspberry, and delicate floral aromas, perfect to accompany all your Provençal meals.

TERROIR

Grapes sourced from selected parcels in the heart of the Luberon on clay-limestone soils. Vineyard located at an altitude between 300 and 400 meters.

HARVEST

Harvesting takes place between early and late September depending on the altitude and grape varieties. Harvesting is done at night.

WINEMAKING

Skin maceration. Pneumatic pressing. Alcoholic fermentation between 13°C and 16°C

AGEING

Aging on fine lees.

VARIETALS

Vermentino 80%, Grenache blanc 20%

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

SERVING

Serve chilled between 8 and 10°C. Perfect as an aperitif or paired with fish, shellfish, and crustaceans.

AGEING POTENTIAL

2 to 3 years

TASTING

The wine has a bright pale yellow color. It reveals aromas of Williams pears, tropical fruits with a lemony dominance. Very aromatic and mineral with some citrus notes. On the palate, after a mouth-watering and tangy attack, there is a flavor of ripe citrus fruits with a nice richness and a finish that is both long and delicate. This white wine is a beautiful expression of our Vermentino from our terroir.

