



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

Classique, AOP Luberon, Rouge, 10L

AOP Luberon, Vallée du Rhône, France

This Classique Luberon gets its liveliness and freshness from the vineyard of Marrenon which is entirely within a beautiful Regional Natural Park, on the slopes of the Luberon Massif, in the south of France.

TERROIR

Selected plots from terroirs of limestone slivers in the foothills of the Luberon.

IN THE VINEYARD

Harvest between the end of September and mid-October, depending on the orientation of the vineyards and grape varieties.

WINEMAKING

Macération for 7 to 12 days, gentle extraction at relatively low temperatures (20°-22°C). Free-run juice only

VARIETALS

Syrah 60%, Grenache noir 40%

SERVING

Serve at 18°C. A great companion to a rack of lamb with herbs from Provence or with a regional cheese.

TASTING

Its color is deep ruby red. The nose is intense and elegant, with aromas of blackcurrant, blackberry, raspberry and cherry. On the palate ripe fruit, then becomes more complex. Filling, roundness and good frame which give length in mouth. It then opens on complexity with more spicy notes.



Type of bottle						Volume (ml)	item code	Bottle barcode		Pack barcode	Case barcode	
						10000				3256811011989		
Palette Europe	Units per pack	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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1		72	3	24	10.410	10.410	773				12,2*80*120

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



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