

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Essentiels, Classique, AOP Ventoux, Blanc

AOP Ventoux, Vallée du Rhône, France

This Classique Ventoux draws its freshness from the vineyard of Marrenon, located on the slopes of Mont Ventoux, in the South of France.

TERROIR

The vines grow on clay soils or on sandy soils without limestone.

IN THE VINEYARD

Harvested at night to protect the aromas, the grapes are received in the winery and protected with inert gas.

WINEMAKING

Pneumatic pressing

Cold settling, alcoholic fermentation at 15°C Prevention of the malolactic fermentation.

VARIETALS

Clairette, Grenache blanc, Roussanne

13.5 % VOL.

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

SERVING

To be drunk chilled at 10°C.

Perfect as an aperitif, this wine will also accompany a grilled fish or a nice seafood platter

TASTING

The Clairette gives off sweet notes of ripe pear, reinforced by floral notes from the Roussanne.

The balance on the palate is tender, but with a nice delicately coated matter.

It is a wine of finesse and balance, with a lot of freshness both aromatic and gustatory.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BOURGOGNE CARACTERE L+G/ECOVA							750	AT02	4922	3256811116264	3256811615620
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	600	4	25	1.280	7.865	810	30.1		23.8*16.1*30.5	12,2*80*120



E2TE1