

### MAISON DE VIGNERONS **ENTRE MER & MONTAGNES**



# MARRENON, Les Biosphères, Amountanage, AOP Luberon BIO, Rosé

AOP Luberon, Vallée du Rhône, France

The cuvée Amountanage, which means transhumance in Provençal, is an ode to nature and to this high altitude land where the transhumance of the ewes gives rhythm to the life of the Luberon massif every year. The winemakers of this Marrenon wine are committed to a proactive approach to the environment. Certified and controlled by an independent organization, this wine is guaranteed organic.

Selection of clay-limestone slopes at the foot of the Luberon massif

Harvest between mid-September and early October. Harvested at night. Plots cultivated according to the principles of Organic Agriculture.

Pneumatic pressing, usage of only the first pressing fractions. Fermentation at low temperature (14° -16°).

Aged on the fine lees.

Cinsault, Grenache noir, Syrah

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

Serve chilled (10-12°C). It will be a great companion to all your gourmet salads and summer grills.

### VISUAL APPEARANCE

Very clear pink color, slightly salmon-colored.

Delicate nose. Notes of redcurrant.

The palate is frank, with a sensation of density on notes of small red fruits. Airy finish, slightly spicy.



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Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE TRADITION REFERENCE							750	AT02	4978	3256811114253	3256811614210
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	7.868	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120