



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

Arpegia, Rouge

AOP Luberon, Vallée du Rhône, France

Symphony of Three Vintages...

Arpegia, born of three seasons — an unexpected triad composed in our magnificent Luberon vineyard.

The symbol of ultimate harmony: a score performed simultaneously by the brilliance of three vintages.

Distinct personalities that, together, reveal a symphony of flavors and a remarkable subtlety of balance.

Intensity, elegance, and length intertwine in a single breath.

A sensory journey that invites us to experience the uniqueness of great terroirs.



Certified



Corporation

MARRENON

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Tel. 0490074065 - marrenon@marrenon.com

www.marrenon.fr  

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



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PRESENTATION

ARPEGIA was born from a bold idea:

To compose an oenological masterpiece from the brilliance of three distinct vintages, each carrying its own unique vibration.

A blend conceived like a musical score, where every vintage note resonates with the others to achieve absolute balance.

The Vintage Composition:

2020 (18%)

A sunny, early-ripening vintage. A mild spring followed by a warm summer gave rise to silky tannins, a supple palate, and vibrant balance.

Aging: 4 years in Mercurey barrels

Tasting notes: Blackberry coulis, undergrowth, coffee, humus.

2021 (54%)

A vintage marked by spring frosts. Radiant expression, creamy texture, and aromatic tension.

Aging: 3 years in barrels (70% Syrah barrels / 30% Marselan barrels)

Notes: Wild berries, garrigue, vanilla, praline, balsamic hints.

2022 (28%)

A vintage shaped by controlled drought, with enveloping power.

Aging: 2 years in barrels (Mercurey and Nadalie)

Notes: Red berry compote, violet, white pepper, and clove.

TERROIR

Production Area:

Southern and northern Luberon hillsides and the northern Luberon terraces.

Altitude:

350 to 450 meters above sea level.

Soils:

Clay-limestone and marl soils, rich in stony scree.

Exposure:

South-east and north-west facing slopes, shaped by contrasting wind influences.

Climate:

Mediterranean climate with mountain influence, marked by significant day-night temperature variations.

Viticultural Practices:

Sustainable viticulture, mechanical soil management, and carefully selected single vineyard parcels.

WINEMAKING

Vinification:

Long, gentle maceration (20 to 25 days) to extract refined, silky tannins.

Fermentation:

Low-temperature fermentation to preserve aromatic purity and integrity.

Aging & Blending:

A blend of three vintages: 18% 2020, 54% 2021, and 28% 2022.

Parcel selection carried out barrel by barrel. 80% Burgundy barrels and 20% Bordeaux barrels.

Aging period of 2 to 4 years.

Oenological Objective:

To achieve remarkable aromatic persistence and noble, finely textured tannic expression.

VARIETALS

Syrah, Marselan

SERVING

Serve between 16 and 18°C (60–64°F), after decanting for approximately 1h30.

AGEING POTENTIAL

Over 15 years

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TASTING

Sensory Signature

A vibration, a caress, a symphony: power and tenderness intertwined in a single breath. Freshness, finesse, subtlety.

VISUAL APPEARANCE

Deep purple with garnet highlights. Brightness and density reveal remarkable concentration.

AT NOSE

On the nose: black fruits, blackcurrant, fig, and violet. With aeration: balsamic notes, coffee liqueur, cocoa, and sweet spices (white pepper, clove). In the background: humus, blond tobacco, and garrigue.

ON THE PALATE

A broad, caressing entry. Tannins of exceptional finesse, with a silky, almost milky texture. A creamy mid-palate, beautifully balanced by a touch of mentholated freshness. An endless finish, revealing notes of praline, mocha, violet, and undergrowth.

FOOD PAIRINGS

Premium meats: roast pigeon, herb-crusted rack of lamb, truffle-infused beef tenderloin.

Delicate game: venison with Grand Veneur sauce, partridge with figs.

Modern cuisine: lacquered duck, truffle risotto, balsamic-roasted vegetables, aged cheeses (36-month Comté, Alpine ewe's milk tomme).

