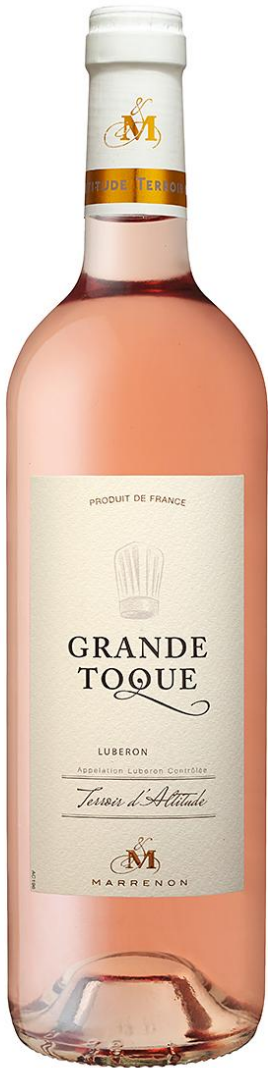




MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Grande Toque, AOP Luberon, Rosé

AOP Luberon, Vallée du Rhône, France

The Grande Toque refers to the rich gastronomy of our region's chefs.

PRESENTATION

This wine comes from the high altitude vineyard of Marrenon, inside the beautiful Parc Naturel Régional du Luberon, in the South of France. This preserved environment creates a fruity AOP Luberon, with a good minerality, with aromas of raspberry and delicate flowers, to be enjoyed with all your Provençal meals.

TERROIR

Clay-limestone soils, cold climatic zones of the Luberon. Vineyards at an altitude of 300 to 400m.

IN THE VINEYARD

Harvest between mid September and mid October at night.

VINIFICATION

Extraction of the juice by static draining or pneumatic pressing. Alcoholic fermentation between 13° and 16°C.

AGEING

Aged on the fine lees.

VARIETALS

Syrah 80%, Grenache noir 20%

13 % VOL

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. This rosé will enhance your aperitifs as well as your meals based on white meat and grilled fish.

TASTING

Light pink color with salmon reflections. Flattering and very aromatic nose composed of small red fruits and citrus fruits (grapefruit). Nice balance supported by a good vivacity. Long and fresh finish.



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BORDELAISE TRADITION REFERENCE					750	AT024943	3256811111849	3256811611561			
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1,280	7,865	810	30,1	7.65	30,5*23,8*16,1	12,2*80*120

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

