



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Essentiels, Les Belles Echappées, Les Villages Perchés, Luberon

AOC Luberon, Vallée du Rhône, France

Iconic of the landscapes of the Luberon Regional Park, the villages have developed around medieval castles. 'Perched' on the heights, one could see the enemy coming and make their task quite difficult. Testament to the rich history of the Luberon, the villages are evolving today by blending preservation of architectural and landscape heritage with development.

PRESENTATION

The 'Les Belles Echappées' range reveals other expressions by exploring not only our historical appellations but also other terroirs with character. These prestigious designations have been shaped and elevated while retaining the recognized imprint of our wines: elegance, richness, and delicacy of tannins.

TERROIR

The grapes are harvested from specially selected plots in the heart of the Luberon, where the soils are clay-limestone. The vineyard is located at an altitude between 300 and 400 meters.

IN THE VINEYARD

The grapes come from plots dedicated to red wines, with maximum yields of 40hl/ha.

HARVEST

The grapes are harvested after a period of slow, regular ripening on the vine to retain their freshness.

WINEMAKING

Alcoholic fermentation takes place between 20°C and 22°C, with delicate extractions.

AGEING

A prolonged and meticulous aging process, carefully supervised by our oenologists.

VARIETALS

Syrah 70%, Grenache noir 30%

SERVING

Serve at 14°C.

VISUAL APPEARANCE

The robe exhibits a ruby red hue.

AT NOSE

The bouquet reveals aromas of scrubland, roasted hazelnut, as well as subtle hints of mocha and violet.



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www.marrenon.fr  

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ON THE PALATE

The palate entry is smooth, showcasing a coulis of ripe red fruits such as raspberry and blackcurrant. Notes of liquorice, roasted hazelnuts, and pepper, resulting from the aging, intertwine harmoniously, with a lovely freshness. A well-defined structure on the palate underlines fully ripe material, and the finish persists lengthily. Density and velvety texture.

FOOD PAIRINGS

It will be perfect as an aperitif, to accompany marinated chicken skewers or grilled meat with herbs and Provencal ratatouille.

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