



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 vineyard management is carried out with great attention to quality, using practices such as Royat cordon pruning, meticulous trellising of the vines, and mechanical cultivation methods. Harvests are conducted after slow and extended ripening periods to obtain silky tannins.

WINEMAKING

The alcoholic fermentation takes place within a temperature range of 20°C to 24°C, with gentle extractions and maceration lasting between 16 and 20 days.

AGEING

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

VARIETALS

Syrah 70%, Grenache noir 30%

SERVING

Serve at 14°C.

TASTING

The robe exhibits a ruby red hue. The bouquet reveals aromas of scrubland, roasted hazelnut, as well as subtle hints of mocha and violet. 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.

