



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## MARRENON, Les Essentiels, Trinité, Luberon

AOC Luberon, Vallée du Rhône, France

Discover Trinité, our AOP Luberon rosé. A perfect fusion of fruity freshness and subtle minerality, this cuvée embodies the very essence of the Marrenon terroir. Trinité will bring you a refined experience that celebrates the harmony between land, sun, and craftsmanship.

### PRESENTATION

Ventoux, Luberon, Sainte-Victoire: three massifs of the same geological origin that sculpt our region from North to South. Marrenon wanted to create this Trinité cuvée, in a perpetual quest for magnificent terroirs giving the wines the singularity of limestone and altitude.

### TERROIR

Parcel selection within the heart of the Luberon Regional Natural Park, characterized by sandy-loamy soils. This area exhibits medium to late maturity.

### IN THE VINEYARD

Nighttime harvest carried out at the end of September and beginning of October.

### WINEMAKING

The skin maceration is brief, focusing solely on extracting the first juices. This is followed by cold settling, then alcoholic fermentation at 16°C.

### VARIETALS

Grenache noir 70%, Syrah 30%

### SERVING

To be enjoyed at a temperature of 12°C.

### AGEING POTENTIAL

Enjoy all year long

### TASTING

With an elegant pale pink robe, this wine captivates at first sight. Its delicate bouquet releases intoxicating aromas of red fruits, heralding a promising olfactory experience. In the mouth, freshness combines with delightful indulgence, creating a perfect harmony of flavors. A tasting that reveals all the finesse and balance of this rosé wine.

### FOOD PAIRINGS

This subtle and elegant rosé wine proves to be the perfect companion for a shrimp salad with citrus and fresh herbs. It also pairs wonderfully with skewers of melon and Serrano ham or marinated salmon carpaccio with dill.

