

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Iconiques, Inventa | Les Vallons

AOC Luberon, Vallée du Rhône, France

The Vallons shape a softer landscape of the southern slopes of the Luberon massif. The wines from these plots of Vermentino and white Grenache are all velvety while keeping a nice freshness.... A real experience of pleasure!

PRESENTATION

Inventa, which means "discovery" in Latin, is an invitation to be surprised by the exceptional potential of some of our vineyard parcels. This meticulous plot work, carried out over the years, reflects the great terroir within these cuvées.

TEDDOID

The Vallons shape in resonance a softer landscape of the southern slopes of the Luberon massif. Often made up of stony conglomerates and pebbles.

WINEMAKING

The harvest of the two grape varieties, Vermentino and Grenache Blanc, takes place at the same time, the first week of October. Fermentation and maturation are done entirely in new barrels.

AGEING

The lees within barrels is stirred in order to magnify the wine while maintaining its aromatic complexity, richness and freshness. It takes two years of aging to reach the pinnacle of Inventa Les Vallons' excellence.

VARIFTALS

Grenache blanc, Vermentino, Clairette

15 5 % VOI

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

This wine will be a wonderful match with a sheep's cheese, a truffle brouillade or a seafood platter.

AGEING POTENTIAL

Over 15 years

TASTING

The nose is intense with vivid notes of apple and subtle and sweet toasted aromas. On the palate, a nice buttery sweetness is revealed. The mouth develops on a balanced texture exhaling wonderful flavors of ripe quince accompanied by fruit paste. The wine is noble and powerful. The finish reveals slightly caramelized notes.

REVIEWS AND AWARDS



Mundus Vini

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
BOURGOGNE ECOVA AUTHENTIQUE BAGUE CARREE	750	AT024930	3256817003636	3256817003667