



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



Gigondas, AOP Gigondas, Rouge

AOC Gigondas, Vallée du Rhône, France

We have shaped and matured these prestigious appellations while preserving the recognized stamp of our wines: elegance, richness and delicacy of tannins.

PRESENTATION

The historical vineyards of Marrenon have passed on to us a great passion for the Syrah and Grenache grape varieties on our magnificent limestone terroirs. The "Les Belles Echappées" collection reveals other expressions by exploring new terroirs of character. The Gigondas vineyard extends around the limestone massif of the Dentelles de Montmirail.

TERROIR

The vineyards are spread out in very diverse situations, but paradoxically find good water conditions in most areas. The calcareous scree at high altitude is the least fertile, marl from clay-based scree is favorable for good drought resistance conditions and lower down, deep safres or glacis based on calcareous materials are perfectly regulated terroirs.

WINEMAKING

Long vatting (on average 28 days). Voluntarily no maturing in barrels. No cold pre-fermentation maceration. Removal of excess water, pumping over with a pump immersed in the vat.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

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

SERVING

Serve at 14°C. This red wine will perfectly accompany a Provencal beef stew or game.

AGEING POTENTIAL

5 to 10 years

TASTING

In Gigondas, these grape varieties produce full-bodied, ripe, powerful wines with aromatic profiles marked by notes of almost overripe black fruits.

We have sought to create a cuvée which, while bringing together these characteristics, has a profile with a touch of freshness, a balance in which the tannins melt and give the cuvée great accessibility.

