

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



Versant Nord, AOP Luberon, Rouge

AOP Luberon, Vallée du Rhône, France

The North Slopes are the origin of structured wines that open up over time, with good complexity.

PRESENTATION

The Luberon is a mountainous massif on which our vineyards stretch out according to various exposures, all along a string of villages with multiple facets. This cuvée comes from a selection of parcels located on the southern side of the Luberon. This cuvée shares the will of Marrenon's winegrowers to express the richness of their terroir in the respect of nature.

TEDDOID

Clay-limestone soils of the slopes with a North-West exposure of the Luberon.

IN THE VINEYARD

Late harvest due to the northern exposure of the plots.

WINEMAKING

The vinification is controlled to keep all the aromatic freshness (fermentation temperature between 18° and 19°C) and obtain full and silky profiles (maceration without extraction).

AGFING

Aged 100% in vats after a meticulous work of racking. After the malolactic fermentation, the wine is aged on the fine lees.

VARIETALS

Syrah 80%, Grenache noir 20%

TECHNICAL DATA

Production volume: 100 hL

14 % VOL

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

SERVING

A wine for aging to be enjoyed with all types of game in sauce or a pork roast à la provençale.

TASTING

Red color garnet. Complex nose of black fruits, tapenade. The mouth preserves a beautiful mineral framework, tense, but a great tannic finesse.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE CARR							750	AT023934		3256811114710	3256811614760
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	594	9	11	1.350	8.335	848	29.6	8.24	30,4*25,8*17,4	12,2*80*120

