



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Vermentino IGP Méditerranée, France

This cuvée is marked by a lot of freshness and intense fruitiness.

PRESENTATION

A superb Vermentino with a lot of freshness and sweetness, revealing beautiful notes of candied citrus fruits (mandarin).

LOCATION

This Vermentino comes from the altitude vineyard of Marrenon, inside a magnificent Regional Natural Park, in the South of France.

TERROIR

Plots located at an altitude of more than 300m and composed of safres and clay-limestone.

IN THE VINEYARD

Harvest from the end of September to mid-October. Night harvest only.

WINEMAKING

Pneumatic pressing, selection of the first juices. Alcoholic fermentation at 13°-16°C.

AGEING

Aging on fine lees.

VARIETAL

Vermentino 100%

12 % VOL.

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

SERVING

Serve between 8°C and 12°C. To be enjoyed as an aperitif, but also with grilled fish or shellfish.

TASTING

The Vermentino is lively, fresh, fruity and a whole palette of citrus fruits on the nose. The palate is greedy with a slight lemony note. The finish is expressed in length with aromas of citrus (almost mandarin).

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BORDELAISE ELITE								AT024907		3256811115717	3256811615323
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.290	7.895	813	31,5	7.6	12,2*80*120	12,2*80*120

MARRENON
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

