

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Grains | Chardonnay, IGP Méditerranée, Blanc

IGP Méditerranée, France

This Chardonnay comes from the high altitude vineyard of Marrenon, inside a beautiful Regional Natural Park, in the South of France.

PRESENTATION

This Chardonnay is tasty, with aromas of peaches, subtle hints of fresh butter and spices.

TERROIR

Calcareous marl, sandy loam soils located at an altitude of over 300m.

HARVEST

The harvest takes place during the first fifteen days of September. Harvesting at night.

WINEMAKING

Skin maceration between 6h to 12h. Alcoholic fermentation at low temperature.

VARIFTAL

Chardonnay 100%

13 % VOL.

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

SERVING

Serve it very cool, 9°C. You can enjoy it as an aperitif, with light dishes such as starters, fine fish and mild cheeses.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

A nice bright pale yellow color.

AT NOSE

This Chardonnay offers a very aromatic nose of exotic fruits (pineapple) and citrus (lemon pie).

ON THE PALATE

Round and fresh, this balanced wine has a good length on the palate.

Type of bottle					Volume (m	l) ite	m code	Bottle barcode		Pack barcode	Case barcode
BORDELAISE TRADITION REFERENCE				750	АТ	025112	325681111	3553	3256811612759		
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 g) (cm)	Btl diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.280	7.865	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120