



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

Les Grains | Chardonnay - Slightly Oaked, IGP Méditerranée, White

IGP Méditerranée, France

This collection of varieties highlights the specific aromatic characteristics of each grape variety. Each cuvée reveals its own chiselled personality. This Chardonnay comes from the high-altitude vineyards of Marrenon, in a magnificent Parc Naturel Régional in the South of France.

TERROIR

Most of our vineyards come from the high altitude terroirs of the Luberon, in the heart of the Mediterranean region. Clay-marl soils.

HARVEST

Night harvest.

WINEMAKING

The process starts with direct pressing, followed by fermentation under carefully controlled temperatures.

AGEING

Matured in oak barrels for three months.

VARIETAL

Chardonnay 100%

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

SERVING

Serve chilled, at 10–11°C.

TASTING

The Les Grains Chardonnay Oaked cuvée offers a tasting experience full of finesse, revealing a warm and delicately toasted character. Its velvety texture and generous flavors subtly highlight the balance between freshness, richness, and aromatic persistence.

VISUAL APPEARANCE

Bright, light golden color with hints of amber

AT NOSE

The nose seduces with its sweetness and refined coating, underlined by aromas of roasted hazelnut. The freshness and brilliance of the fragrances bring a vibrant, balanced elegance.

ON THE PALATE



The full, generous palate extends the subtle sweetness and silky coating. Flavors of roasted hazelnut blossom, carried by a dazzling freshness that energizes the whole and leaves a delicately lingering sensation.

FOOD PAIRINGS

This cuvée complements white meats, fish, or gently spiced dishes.



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

