



# MARRENON

MAISON DE VIGNERONS  
ENTRE MER & MONTAGNES



## Grand Marrenon, AOP Luberon, Rouge AOC Luberon, Vallée du Rhône, France

Best served at 18°C, and put in decanter 3 hours before tasting. Great companion for a beef rib or game. Wine for ageing to drink within 10 years.

### TERROIR

Plots selected on the characteristic terroirs of Luberon, composed of clay, limestone and pebbly scree slopes. The vines are more than 30-year old.

### VINIFICATION

Grapes harvested late September, completely de-stemmed (not crushed). Long Vatting for 3 to 5 weeks according to the plots.

### AGEING

The ageing is done in French oak barrels. 30% of new barrels, 70% of 1 year old barrels.

### VARIETALS

Syrah 70%, Grenache noir 30%

