MARRENON
MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Biosphères, Amountanage, AOP Ventoux BIO, Rosé

AOC Ventoux, Vallée du Rhône, France

This rosé wine presents itself with notes of red fruits and a beautiful freshness.

PRESENTATION
The cuvée Amountanage, which means transhumance in Provençal, is an ode to nature and to this high altitude land where the transhumance of the ewes gives rhythm to the life of the Luberon massif every year. The winemakers of this Marrenon wine are committed to a proactive approach to the environment. Certified and controlled by an independent organization, this wine is guaranteed organic.

TERROIR
The vines face south and grow on clay-limestone soil. The vines are located on areas of altitude between 200 and 300 meters.

IN THE VINEYARD
The plots are cultivated according to the principles of Organic Agriculture.

HARVEST
Harvesting is done at night. The night harvest allows to keep all the freshness of the grapes.

WINEMAKING
Direct pressing. Fermentation at low controlled temperature (14-16°C).

VARIETALS
Cinsault, Grenache noir, Syrah

13 % VOL.
Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING
This cuvée will be the perfect accompaniment to your aperitifs, but also a perfect match with Asian flavors such as sushi or a vegetable wok.

TASTING
This Ventoux rosé is marked by freshness and smoothness.

ON THE PALATE
On the palate, this cuvée exhales aromas of small red fruits, cherries, blackcurrants, blackberries, with a dominant on strawberry.

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
							750	AT025003	3256817003421	3256817003469

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	1.280	7.865	810	30.1	8.65	30,5*23,8*16,1	12,2*80*120

SU1NLE