



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Biosphères, Seasons, AOP Luberon BIO, Blanc 2023

AOC Luberon, Vallée du Rhône, France

Seasons takes you to the very heart of the Luberon, this land of rich flora and fauna, this essential breath of nature that we cherish and preserve.

PRESENTATION

With the Seasons collection, Marrenon invites you to the heart of a magnificent, dazzling region, in the heart of the Luberon Regional Nature Park - a UNESCO biosphere reserve. Discover and be amazed by the richness of this terroir, with wines that have a unique and generous personality.

TERROIR

The winegrowers behind this cuvée run small vineyards, covering between 10 and 15 hectares. On the north side of the Luberon massif, an area characterised by slow, late ripening, the soils are mainly clay-limestone with a fine stony texture. On the other hand, on the southern side, an area favourable to early ripening, the soils include pebbly colluvium deposited by the Durance, as well as clay-limestone soils with a more pronounced stoniness. Also on the south side, but at the eastern end of the massif, an area at an altitude of up to 500 metres offers late ripening conditions, with a particular coolness due to the highly calcareous marl soils.

IN THE VINEYARD

The vineyards are cultivated according to the principles of Organic Farming.

HARVEST

Harvesting is carried out at night, with the aim of creating an elegant, delicate wine, characterised by an airy expression and a touch of freshness.

WINEMAKING

Fermentation takes place at a low, controlled temperature, generally between 14 and 16°C.

AGEING

The wine is matured on fine lees, adding nuances of complexity and texture to its personality.

VARIETALS

Clairette, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING

Enjoy at an ideal temperature of between 12 and 14°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

The colour is a brilliant pale yellow.

AT NOSE

The bouquet reveals floral and white fruit aromas.



FR-BIO-01
Agriculture France

MARRENON

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



ON THE PALATE

On the palate, freshness and minerality combine with citrus notes to produce a long, lingering finish.

FOOD PAIRINGS

It goes perfectly with mature goat's cheese and grilled fish.

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