



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Essentiels, Les Belles Echappées, Les Malandrins, Plan de Dieu 2023

AOC Côtes du Rhône Villages, Vallée du Rhône, France

The Plan de Dieu vineyard has the unique characteristic of resting on a limestone terrace, swept by the Mistral wind.

PRESENTATION

At Marrenon, we like these well-balanced expressions, where the impression of substance is very present. We seek to refine it as much as possible to create a smooth, velvety mouthfeel.

We have sought to enhance the expression of the Syrah grapes, which bring spicy notes with a touch of Mourvèdre, reinforcing and adding complexity to the traditional Grenache style and its procession of very ripe fruit.

The historic vineyards of Marrenon have passed on to us a great passion for the Syrah and Grenache grape varieties grown on our magnificent limestone terroirs. The "Les Belles Echappées" collection reveals other expressions by exploring new terroirs with character.

LOCATION

The word "plan" for "plain" refers to the perfectly flat layout of the terrace, and the reference to God is probably due to the 7th-century Carthusian monasteries of Prébayon and Saint-André, which gradually came to own almost the entire area known as "Plan de Dieu". During this period, the region was "under God's blessing". The monks kept this land until the French Revolution. According to another legend from the Middle Ages, travellers entrusted their souls to God before crossing this vast forest and garrigue with its predators...

TERROIR

In our quest to find remarkable terroirs in our region of the Rhône Valley, we were won over by the personality of this appellation. There is a strong unity to the area, the soil is unique, this beautiful terrace of gravel deposits is well-defined, permanently exposed to the influence of the Mistral wind, which is particularly powerful here.

WINEMAKING

Traditional vinification using destemmed grapes. Maceration between 15 and 21 days depending on the grape variety. Little extraction work, free-run juice only.

AGEING

Aged on fine lees

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre 10%

SERVING

Serve at 14°C.

AGEING POTENTIAL

3 to 5 years, 5 to 10 years



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rue Amédée Giniès, 84240 La Tour d'Aigues - France
Tel. 0490074065 - marrenon@marrenon.com
www.marrenon.fr  

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TASTING

The nose reveals notes of fresh red fruit (raspberry, blackcurrant) which are echoed on the palate to reveal sensations marked by softness and velvety texture.

We have sought to enhance the expression of the Syrah grapes, which bring spicy notes (white pepper) with a touch of Mourvèdre, reinforcing and adding complexity to the traditional Grenache style and its procession of very ripe fruit. The whole is well-balanced, with plenty of sweetness and freshness.

FOOD PAIRINGS

This red wine is the perfect accompaniment to a Provençal stew, a shoulder of lamb with spices or a rib of beef with marrow bone.

