

MAISON DE VIGNERONS ENTRE MER & MONTAGNES



MARRENON, Les Cépages, Les Grains | Merlot, , , Non millésimé

IGP Méditerranée, France

This Merlot comes from the high altitude vineyard of Marrenon, inside a beautiful Regional Natural Park, in the South of France.

PRESENTATION

This Merlot is tasty, with aromas of red fruits, raspberry and notes of sweet spices.

TFRROIR

Limestone screes, located at the foot of the Luberon massif with an altitude above 300 m.

IN THE VINEYARD

Harvesting the grapes at full maturity between mid-September and end of September.

WINEMAKING

Long maceration, gentle extraction between 22° and 25°C.

VARIFTAL

Merlot 100%

SERVING

Serve between 16 and 18 °C. It will be the perfect companion to your aperitifs, exotic dishes or Italian cuisine.

AGEING POTENTIAL

2 to 3 years

TASTING

This Merlot has an intense purple color. The nose is pronounced, fruity (blackberries) with notes of boxwood and caramel. In the mouth, the palate is supple, but the matter is present with a persistence of red fruits, all in harmony.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE TRADITION REFERENCE L+G REF2 (BT 043)							750	AT02	4433	3256811113546	3256811612643
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 diamet (cm)	er 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

