



MARRENON

MAISON DE VIGNERONS
ENTRE MER & MONTAGNES

MARRENON, Les Cépages, Les Grains | Gris de Grenache, IGP Méditerranée, Rosé

IGP Méditerranée, France

This cuvée is marked by a lot of freshness and intense fruitiness.

PRESENTATION

Grenache noir is a grape variety with white pulp and red skins whose intensity varies according to the conditions of the soil. Our Gris de Grenache comes from vineyards of good vigor. These vineyards come mostly from the high altitude terroirs of the Luberon, in the heart of the Mediterranean country.

TERROIR

Most of the vineyards are located at the high altitude terroirs of the Luberon, in the heart of the Mediterranean country. Clay and marl soils.

HARVEST

Harvest at night to preserve the aromas.

WINEMAKING

Direct pressing, only the free-run juice is selected to obtain this pale, purplish colour. Temperature-controlled fermentation.

AGEING

Ageing in vats, storage on the fine lees.

VARIETAL

Grenache gris 100%

12 % VOL.

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

SERVING

Serve chilled at 10°C.

This rosé wine will accompany meals such as artichokes à la barigoule, anchoïade, summer salads, spicy meals such as a vegetable wok or grilled Sisteron lamb chops.

VISUAL APPEARANCE

Pale color with discreet purple reflections.

AT NOSE



The nose expresses notes of red fruits and citrus fruits.

ON THE PALATE

The mouth combines an impression of sweetness, opulence with a background of freshness and vivacity. Very coated texture.



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

