



Grand Marrenon, AOP Luberon, Rouge

AOC Luberon, Vallée du Rhône, France

Best served at 18°C, and put in decanter 3 hours before tasting. Great companion for a beef rib or game. Wine for ageing to drink within 10 years.

TERROIR

Plots selected on the characteristic terroirs of Luberon, composed of clay, limestone and pebbly scree slopes. The vines are more than 30-year old.

VINIFICATION

Grapes harvested late September, completely de-stemmed (not crushed). Long Vatting for 3 to 5 weeks according to the plots.

AGEING

The ageing is done in French oak barrels. 30% of new barrels, 70% of 1 year old barrels.

VARIETALS

Syrah 70%, Grenache noir 30%

