

## Rosace, AOP Ventoux, Rosé

AOC Ventoux, Vallée du Rhône, France

"Beautiful wines are born in beautiful landscapes! "

### PRESENTATION

It is indeed in an extraordinary mosaic of landscapes, varied and multiple, in the heart of the Regional Natural Park of Luberon - recognized as a Biosphere reserve by UNESCO, that the Rosace vintage draws its origins.

Whether geometric, colored or sculpted, this gourmet and aromatic cuvée is inspired by this magnificent region.

### TERROIR

Terroir of clay-limestone gravel at the foot of the Monts du Vaucluse.

### IN THE VINEYARD

Harvest at night.

### VINIFICATION

Direct pressing, followed by the alcoholic fermentation at controlled temperature (14°-16°C). Keeping the grapes- and afterwards the juice - always at low temperature avoids any oxidation and thus to remain a fresh wine full of aromas.

### AGEING

Maturing on the fine lees

### VARIETALS

Grenache noir 90%, Syrah 10%

### SERVING

To be drunk chilled between 8 and 10°C.

To be served as an aperitif, with cold cuts or all kinds of grilled meats.

### TASTING

Seductive pale pink color. Fine and subtle nose of red fruits. Frank attack followed by a crunchy substance. Aromatic finish with a lot of finesse.



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BOURGOGNE GARANCE					750	AT024999	3256817002516	3256817002530			
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	5	16	1.390	8.6	711	30.5		30,5*28,9*19,1	12,2*80*120

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

www.marrenon.fr  

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



EJDZXE