Grand Marrenon Blanc

AOC Luberon

Soil :

Small plots selected among our best terroirs, situated on rocky clayey and chalky slopes of Luberon. These soils give naturally small yield (30 hl/ha).

Grapes :

Grenache blanc, Vermentino, Roussanne

Harvest and Vinification :

Harvest the first week of October of all the grape types, grape blending in the pressing. 40% of the blend is fermented in barrels, (30% of new barrels) and matured during 6 months. 60% of the blend is fermented in tank between 12°C and 14°C. Maturing on fine lees during 6 months and blending.

Tasting notes :

The colour is straw-yellow with silver reflects. The nose expresses floral and fruity aromas with white flowers overtone (hawthorn, acacia) completed by yellow peaches. Wood is slightly percepted and well integrated. The mouth is developed on a well-balanced texture leading to wood and honey flavours. The whole set is dashing on fat balanced with a good acidity. The final reveals roast and vanilla overtones.

Sommelier advices :

To be served at 12°C. This wine will ideally accompany a truffle omelette or spiny lobster. Wine for ageing to drink within 5 years.

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