



Gardarèm AOC Luberon 2021

Marrenon

Type	Red wine
Origin	France, Rhône
Producer	Marrenon Luberon
Expansion	Aged for 2 years in 100% new barrels.
Contents	75 cl
Vintage	2021
Enjoyment phase	up to 18 years
Serving temperature	16 - 18° C
Alcohol content	15 %
Grape varieties	Syrah
Article no	42535222

Comments

Yes, this dream land, this Luberon, we, the Vignerons de Marrenon, will guard and protect it. For us, for you, for our children and for our ancestors who designed it. These symbolic villages are shaped by our way of life. This pure mountain whose secret springs nourish a human countryside is written by the vine. Yes, beyond our wildest wine, this desire to harvest the taste of the Luberon, to capture its delicacy, there is a message in this bottle: Gardarèm! 2 great terroirs: on the south side of the Luberon, plots with limestone fragments, in an early-ripening zone, and plots at 500m altitude on clay-limestone soils with very high stony content. On the north side, the vines are located at an altitude of 400 metres, facing north, with clay-limestone soils.

Pairing

Decant 2 hours before serving. This wine should be served at a temperature of between 16 and 18°C. This Luberon red wine goes perfectly with duck breast with pepper, tournedos Rossini or truffle risotto.

Tasting notes

On the nose, blackcurrant liqueur, hazelnut, blond tobacco, precious wood and black pepper. On the palate, a full attack opens with notes of blackcurrant, ripe fruit and liquorice, followed by toasted notes and black pepper. The body is dense, with tannins that are present but well rounded. The finish is extremely long, carried by notes of pepper and violet. This is a powerful, sweet wine.