



Grand Marrenon Rouge AOC Luberon 2022

Marrenon

Type	Red wine
Origin	France, Rhône
Producer	Marrenon Luberon
Expansion	Aged without racking in French oak barrels.
Contents	75 cl
Vintage	2022
Enjoyment phase	up to 10 years
Serving temperature	16 - 18° C
Alcohol content	15 %
Grape varieties	Grenache / Garnacha 20 %, Syrah 80 %
Article no	42531222

Comments

The Grand Marrenon cuvée is made from plots of vines grown on exceptional terroirs, selected from the characteristic Luberon terroir, composed of clay limestone soils and stony scree. The vines are over 30 years old.

Pairing

Ideal with lamb dishes, braised beef or mature hard cheese. Also excellent with Mediterranean cuisine with olives or herbs.

Tasting notes

The wine has a beautiful, intense ruby-violet colour, typical of a highly concentrated wine. The nose is expressive, greedy and very flattering, with notes of ripe, jammy fruit and light tobacco. The palate becomes more complex as the woodiness melds with notes of leather and black olive. Beautiful fullness due to the aromatic intensity,

underpinned by the concentration of the well-structured, well-integrated tannins, which are in no way aggressive. The whole is rich and silky.