



Inventa Les Vallons Blanc AOC Luberon 2021

Marrenon

Type	White wine
Origin	France, Rhône
Producer	Marrenon Luberon
Expansion	Fermentation and ageing take place entirely in new barrels.
Contents	75 cl
Vintage	2021
Enjoyment phase	up to 10 years
Serving temperature	8 - 10° C
Alcohol content	14.5 %
Grape varieties	Clairette, Grenache Blanc, Vermentino
Article no	42504221

Comments

Inventa, which means 'discovery' in Latin, is an invitation to be surprised by the exceptional potential of some of our vineyard plots. The meticulous work carried out on these parcels over the years reflects the great terroir of these cuvées, which resonate with the gentler landscape of the southern slopes of the Luberon massif. Often made up of stony conglomerates and pebbles, the wines produced from these plots of Vermentino and Grenache blanc are velvety smooth, but retain a lovely freshness. The tactile sensations on the palate are a truly pleasurable experience.

Pairing

This cuvée is a wonderful match for sheep's cheese, truffle brouillade, fish in sauce, octopus a la plancha, grilled sea bream or crab.

Tasting notes

The colour is pale yellow with pretty golden highlights. The nose is intense with vivid notes of apple tatin and subtle, sweet toasted aromas. The attack reveals a lovely buttery sweetness. The palate develops a well-balanced texture exhaling wonderful flavours of ripe quince accompanied by fruit paste. The whole is noble and powerful. The finish reveals slightly caramelised notes.