



MARRENON BRUT ROSÉ CUVÉE M



Blend

Muscat (100%).



Vinification

Made from grapes selected from Luberon and Ventoux at an altitude between 300 and 500m. The production of the wines focuses on bringing out their aromatic intensity and freshness on top of consistently appealing bodies.



Terroir

“pays du luberon terroir” clay and limestone soil.



Tasting

Its robe presents an elegant salmon pink color with a fine and persistent sparkle. The first nose is composed of small red berries, white peach and citrus fruits. The nose then, turns into nice hints of roses and peonies. The attack is fresh and deep in structure. The wine is well balanced with a light acidity, silky and subtle mouth. The final is long on the palate with light fruits and flowers aromas.



Wine Pairing

This sparkling rosé will highlight your aperitif and pair with white meats, Shellfish and red fruit-based desserts.



Price Range

High

ABOUT

All Marrenon vineyards are located in the Luberon Regional Natural Park, a classified UNESCO biosphere reserve. The vineyards are spread between two legendary mountain ranges: the Luberon and the Ventoux. MARRENON was founded in 1965, and is today recognised for the quality of its unique wines, which convey the natural power of this outstanding terroir.