



MARRENON CUVÉE OKRIS ROSÉ



Blend

Grenache noir (90%), Syrah (10%).



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

Seducing fair pink robe. The fine and subtle nose develops red fruits. The attack is clear and followed by a crispy substance. Aromatic final with fineness.



Wine Pairing

This rosé can be enjoyed as an aperitif with cooked pork meats and all kinds of roasted meats.



Price Range

Low

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.