



## MARRENON CUVÉE ROSÉFINE



### Blend

Grenache, Syrah, Merlot.



### 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

The cuvée "Roséfine" presents a nice pale salmon color with pink tones. The nose is elegant with flavors of citrus and floral notes. In the mouth, the style is very lush and pleasant with a long and delicate finish on the palate. Freshness and delicacy are the key words for this Cuvée.



### Wine Pairing

Ideal as an aperitif but also with a "salade Niçoise" or fresh seasonal fruits.



### 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.