



Petula Rosé Luberon Marrenon

SELECTION PARCELLAIRE
PETULA®
LUBERON | 2016

MARRENON

MARRENON is, first and foremost, more than 40 years of human adventure shared by 1200 wine-growers united into co-operatives and today working in a vineyard of 7600 hectares in the Luberon and the Ventoux regions. In 1996, Petula Garcia, a rich Brazilian woman inherits a country house called Marrenon in a forest, located in the heart of the Luberon mountain. Enchanted by the landscapes, she decides to live there and invites her numerous friends from around the world to visit her and to discover this rather unknown corner of Provence. She then organises numerous parties and asks friends wine-growers to bottle a cuvée that she signs in the name of Marrenon.



95% Syrah - 5% Grenache noir.



Soil : Selected chalky stone shards terroirs on vineyards elevated at more than 300m high.



Night-harvested in late September. Short skin maceration and soft pneumatic pressing. Alcoholic fermentation between 59°F and 61°F.



Maturing on fine lees during 4 months.



With its deep salmon-pink color, PETULA offers a nose of little red berries, with a touch of strawberries (Maras des Bois) and raspberries backed by soft spices. A sincere and expressive nose on the fruit and slightly crispy. The juicy and lively mouth makes this wine a rosé of character. It is characterized by its roundness and astonishing redcurrant and mango notes. This wine, combining power and freshness, is a rosé to be enjoyed with any meal.



To be served chilled at 50°F. You will appreciate this wine with a Provençal salad, a vegetable gratin and a braised meat.



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