

# MARRENON

Côtes du Rhône  
Les Belles Échappées   
AOC Gigondas



MARRENON Vignobles en Luberon et Ventoux  
[www.marrenon.com](http://www.marrenon.com)

## *Soil:*

The Cru's soils are varied and composed of alluvial terraces of stony red clay from the Kansan period, leading up to the feet of the Dentelles de Montmirail. Their high permeability lessens the erosion caused by water runoffs and means that the plots dry quickly. The soils are rich in clay and characterized by terroirs that produce grands crus.

## *Grapes:*

Black Grenache (80% maximum), Syrah and/or Mourvèdre.

## *Tasting notes :*

Marrenon's target is to produce new cuvées nearby its own region of the Luberon. Same grapes (Syrah, Grenache), similar soils but the terroirs, with all its specificities, give different style of wine.

At Gigondas, wines are powerful and aromatic with notes of ripe red fruits. In addition, a hint of freshness, balance and harmonious tannins for an easy to drink wine.

## *Sommelier Suggestions :*

To be served at 14°. It will be the perfect wine for beef and game.

Aging potential: 8-10 years

JANCIS ROBINSON: 16/20, DRINK 2019-2024

GOLD SAKURA WINE AWARDS

JEB DUNNUCK: 90

Product code: +845531

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MARRENON

  
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