

MARRENON

Les Rosés

PETULA
AOC Luberon



Soil:

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

Grapes:

95% Syrah, 5% Grenache noir.

Harvest and Vinification :

Night-harvested in late September. Short skin maceration and soft pneumatic pressing. Alcoholic fermentation between 14°C and 16°C. Maturing on fine lees during 4 months.

Tasting notes :

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.

Sommelier Suggestions :

To be served chilled at 10°C. You will appreciate this wine with a Provencal salad, a vegetable gratin and a braised meat.

6 x 750ml

SKU: +847641

UPC: 3256811113911

MARRENON Vignobles en Luberon et Ventoux
www.marrenon.com

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