



**Roséfine Rosé**  
**AOP Luberon**  
**Domaine**  
**Marrenon**



*DOMAINE 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 of Provence. In 1996, Petula Garcia, a rich Brazilian woman inherits a country house called Marrenon in a forest, located at 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 organizes numerous parties and asks friends wine-growers to bottle a cuvée that she signs in the name of Marrenon.*



Syrah 50% - Grenache noir 50%



Soil : Chalky clay in cold area of the Luberon Mountain.



Night harvest from mid-September to mid-October. Juice extraction by static draining or pneumatic pressing. Alcoholic fermentation between 56°F and 61°F. Maturing on fine lees.



Fair pink robe with salmon reflects. The flattering and very aromatic nose is composed of small red fruits and citrus fruits (grapefruit). A beautiful balance marked by intensity and a long, fresh finale.



To be served fresh between 46°F and 50°F. This rosé will highlight your aperitifs and meals with seafood, summer salads, white meat and grilled fish.



James Suckling 90/100.



Queen Of Wines