



RED 2022 CHÂTEAU MARGÜI

AOP Coteaux Varois en Provence - Vin Bio Agriculture France ECOCERT FR-BIO-01



Our red wines are produced from low-yielding plots with a very high potential for maturity to obtain the concentration and structure, typical of great wines. The aging process lasts an average of 18 months in barrels. The selection of heat is always selected according to the vintage, the concentration of the juices and the colour, in a desire for balance and aromatic complexity.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPES

60% Syrah - 40% Cabernet-Sauvignon

HARVEST

Manual harvest in 25 Kg crates, meticulous sorting at the vine and on the grape selection table

SOILS

Clay - limestone

ALTITUDE

200 - 350m

VINIFICATION

Scraping and treading. Then maceration in concrete tanks for two weeks with two pumping overs per day. Temperatures controlled between 28 and 30°C. Flow of juices in total gravity

AGED

2/3 of the juices in French oak barrels for 18 months, the last 1/3 in stainless steel tanks

TO THE EYE

Intense, shimmering garnet color

NOSE

A fragrant nose of black fruits such as blackberry and cherry, under a veil of cocoa. After aeration, notes of licorice and balsamic notes on a background of garrigue are revealed. Nuances of black olive and empyreumatic notes mingle with notes of noble leather and tobacco

PALATE

The ample and suave palate unfolds a satiny and smooth texture counterbalanced by a certain freshness in the background. Ripe and rich fruits envelop firm and promising tannins as well as notes of clove and garrigue. The finish is long

FOOD PAIRING

Lamb noisettes, sautéed with Provençal herbs and black olives, accompanied by panisses delicately infused with nigella seeds

AGING

6 to 8 years





WHITE 2022 CHATEAU MARGÜI

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The white grapes, harvested slightly over-ripe for some plots, naturally produce a rich and singular wine. The wine is aged in new French oak barrels for some part. The selection of heat is planned according to the vintage, the concentration of the juices and the colour, in a desire for balance and aromatic complexity.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



G R A P E S
100% Rolle

H A R V E S T
Manual harvest in 25 kg crates, meticulous sorting at the vine and on the grape selection table

S O I L S
Clay-limestone

A L T I T U D E
200- 350m

V I N I F I C A T I O N
Grapes are kept at low temperature. Soft pressing. Scraping and treading. A resting period of 48 hours and then thermoregulated fermentation at 18 degrees. Flow of juices in total gravity

A G E D
5 months, 25% of which are in French Oak barrels (Tonnellerie Saury, medium heating) and 75% in stainless steel tanks on fine lies

T O T H E E Y E
Yellow colour with silver glints

N O S E
Nose of white peaches and flint, with hints of fresh almonds. The second nose offers citrus notes

P A L A T E
The palate is smooth and silky, with a sensation of supple freshness in the fleshy core, enveloped in a suave textural. The finish brings a crisp, almondy notes, expressing a certain minerality

F O O D P A I R I N G
Monkfish and mango tartare or slow cooked codfish with yoghurt and sumac dressing accompanied by fennel stew

A G I N G
4 to 5 years





ROSE 2024 CHATEAU MARGÜI

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The rosé wine is made with respect for the diversity of the grape varieties and the distinctiveness of the appellation. The freshness of the terroir brings a balance between acidity, fruits and roundness. In the winery, the making in small tanks of 32HL allows a wider choice of blends.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPES

55% Black Grenache - 25% Cinsault - 15% Syrah - 5% Cabernet-Sauvignon

HARVEST

Manual harvest in 25 kg crates, meticulous sorting at the vine and on the grape selection table

SOILS

Clay - limestone

ALTITUDE

200 - 300 m

VINIFICATION

The grapes are kept at a low temperature in a cold room. Direct pressing. The juice tank is closed and inerted to preserve aromas and color. Settling for 48 hours, then fermentation at 18°C. Flow of juices in total gravity

AGED

5 months in stainless steel tanks

TO THE EYE

Pink dress with hints of flower petals

NOSE

Fresh floral aromas of peony and lilac

PALATE

Notes of fresh grapefruit and crisp red pear, enhanced by licorice and a minerality that makes you salivate. Silky - textured, its freshness manifests itself as an aromatic burst. The pomelo-style bitters are noble, and the spices contribute to a fine balance and a certain aromatic persistence

FOOD PAIRING

This table rosé goes perfectly with rhubarb-glazed asparagus, goat's cheese crumble and pomelo maitaise

AGING

1 to 2 years

