



RED 2022 BASTIDE DE MARGÜI 1784

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



This Cuvée is made from Cabernet-Sauvignon planted in terraces around the Bastide, blended with Syrah from the oldest plots on the property to the east of the estate. Benefiting from favorable exposure to the sun and rocky soils, this wine embodies the richness of the Margüi terroir: pure and ancestral.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPES

60% Syrah - 40% Cabernet-Sauvignon

HARVEST

Plot selections. The vines are rigorously de-budded and trimmed in order to limit yields and obtain a high concentration of the grapes. Manual harvest in 25 kgs crates, meticulous sorting in the fields and on the selection table

SOILS

Clay-limestone

ALTITUDE

300-400m

VINIFICATION

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

AGED

Aged 20 months in French oak barrels

TO THE EYE

Deep purplish color with purple nuances

NOSE

The wine delivers a balsamic veil, delicately underlined by accents of vanilla and coconut. The fruit gradually reveals itself: bright blackcurrant, sweet blackberry jelly, prune

PALATE

The palate is ample and generous, enveloped in a melted freshness that is revived by balsamic touches of rosemary and garrigue. The heart of the palate unfolds a fleshy juice held by tight tannins, promising good aging potential. Small bitter notes of black tea and chocolate add depth and aromatic vibrancy

FOOD PAIRING

Slow-cooked pigeon with vanilla-scented parsnip purée and a foie gras sauce infused with oolong tea

AGING

8 to 10 years





WHITE 2022 BASTIDE DE MARGÜI 1784

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The white grapes from the northern plots of the estate at 300 meters above sea level, are planted on southfacing hillsides. Harvested late, their winemaking takes place mainly in new French oak barrels. Particular attention was paid to the type of heating, by immersion, combined with the finesse of the grain.



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G R A P E S
100% Rolle

H A R V E S T

The vines are rigorously de-budded and trimmed in order to limit yields and obtain a high concentration of the grapes. Manual harvest in 25 kg crates, meticulous sorting in the fields and on the selection table. Grapes come from the historical plot "Clos de Mingaud"

S O I L S

Clay-limestone

A L T I T U D E

300 m

V I N I F I C A T I O N

Grapes are kept at low temperature for optimal pressing, de-stemmed and softly crushed. A resting period of 48-hours and fermentation at 18 degrees. Flow of juices in total gravity

A G E D

Stirring of the musts for 6 to 8 weeks, aging for 5 months on lees, 60% of which in medium-toast, fine-grained French oak barrels and 40% in stainless steel vats

T O T H E E Y E

Pale and crystalline robe, bright and gold

N O S E

Delicate nose with notes of honey, acacia blossoms, mingling peach and vanilla on a toasty and biscuity background

P A L A T E

The palate is wide, with suaveness enhanced by the melting and broad acidity, yet expressing aromatic freshness through the juvenile fruit

F O O D P A I R I N G

John Dory filet with vanilla and zests sabayon

A G I N G

4 to 5 years





ROSE 2024 BASTIDE DE MARGÜI 1784

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The Syrah and Black Grenache from the northern plateau of the estate are rigorously selected for their high potential of maturity. This atypical rosé wine, created for gastronomy, is the result of a long search and innovation in the wine cellar.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPE

50% Black Grenache - 30% Syrah - 20% Cabernet-Sauvignon

HARVEST

Plot selections. The vines are rigorously de-budded and trimmed in order to limit yields and obtain a high concentration of the grapes. Manual harvest in 25 kg crates, meticulous sorting in the fields and on the selection table.

SOILS

Clay-limestone

ALTITUDE

200-300 m

VINIFICATION

Grapes are kept at low temperatures for optimal pressing, de-stemmed and softly crushed. A resting period of 48-hours and fermentation at 18 degrees. Flow of juices in total gravity.

AGED

Fermentation with lees-stirring during 6 to 8 weeks. 50% aged for 5 months in French oak barrels (medium heating-selected for the finesse of its grain) and 50 % in stainless steel tanks.

TO THE EYE

Pink dress, flower petal style

NOSE

Delicate nose, reminiscent of candied grapefruit, enveloped in creamy vanilla on a background of white peach and a touch of toast.

PALATE

The palate is reminiscent of a Burgundy white wine, with its creamy texture and grainy structure. The rosé spirit returns with nuances of grapefruit zest that stretch the finish tinged with spices, coconut milk and pastries such as cookie financier.

FOOD PAIRING

Island lobster, bouillabaisse, red fruit desserts

AGED

3 years

