



RED 2022 CHATEAU 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





RED 2022 BASTIDE DE MARGÜI 1784

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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



VIANDANTE

del Cielo

RED 2018 VIANDANTE DEL CIELO

IGT Umbrie

The Viandante del Cielo estate is located in central Italy at an altitude of 370 meters. Four hectares of vines are planted on narrow terraces facing Lake Trasimeno. The estate's three wines are perfect expressions of the Viandante del Cielo character and mission: sophisticated, exquisite, unique. Very limited production.

Viandante' is our boldest creation, a wine of structure and poise modelled on the great vintages of Bordeaux, dominated by Cabernet-Sauvignon with an important Merlot supporting act.

The varieties may be international, but the lakeside terroir exerts a strong influence and makes this a distinctly Umbrian variation on the theme.



GRAPES

85% Cabernet-Sauvignon - 15% Merlot

HARVEST

Ancestral tradition, 100% manual work, without any mechanism. The vines, benefiting from a microclimate, are exposed to the south and southwest on the hillsides, on soils which tend to concentrate tannins of character

SOILS

Cabernet-Sauvignon grows high up on arid sandstone soils, while Merlot thrives on fertile alluvial soils in the lower slopes

ALTITUDE

330 - 370m

VINIFICATION

Fermentation takes place immediately after the harvest, in temperature-controlled concrete tanks, in order to preserve the aromatic freshness of the wine

AGED

14 months of aging in French oak barrels, new Bordeaux barrels from different forests and guaranteeing a perfect maturation, before a long aging time of 8 months in bottles

TO THE EYE

Dark ruby with violet tint

NOSE

Delicate nose blending notes of cigar box, blackcurrant and morello cherries, dried plum, espresso and dark cocoa powder to then reveal spices and an undergrowth side

PALATE

The fresh attack blends with a lovely concentration, notes of black cherry, prunes and redwood bark which captivate the senses with very present tannins with a fine grain

FOOD PAIRING

Venison medallions or pan-fried duck breast with a plum reduction

GARDE

12 to 15 years

