



CHÂTEAU
MARGÜI

SECRET DE MARGÜI

IGP VAR - Vin Bio Agriculture France ECOCERT FR-BIO-01 

Named after the natural springs hidden in the heart of the estate, Secret de Margüi's fine bubbles reveal the purity of a legendary terroir.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPE

70% Grenache - 30% Syrah

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

Grapes are kept at low temperatures for optimal pressing. Bottle fermentation. Fermentation liquor from grapes must. Dosage liquor 2g/l.

AGED

9 months on slats

TO THE EYE

Luminous melon - pink robe

NOSE

The nose is airy and delicately floral, evoking rose petal and strawberry on a biscuity base reminiscent of a macaron. A few nuances of spice and rosemary complete this expression

PALATE

On the palate, the texture is tender and supple, with a tonic yet creamy bubble. The grainy structure balances the aromatic freshness of pink grapefruit zest, a hint of garrigue, and the soft flesh of small red fruits such as strawberry and raspberry. Secret de Margüi seduces with its savory side and its toasted notes, providing a balance between indulgence and liveliness

FOOD PAIRING

Langoustine tartare with pomelo and raspberries, crisp almond tuile with dill

AGED

2 to 3 years

