



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



GRAPE VARIETIES

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

