



RED 2023 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



GRAPE VARIETIES

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

Ruby colour.

NOSE

A fresh nose of blackcurrants, vibrant Mediterranean scrubland essences like bay leaf with a tip of black pepper. Toasted notes of cocoa are lifted by florals recalling violet blossoms.

PALATE

The palate unfolds a silky and smooth mouthfeel with a dynamic imprint, carrying salivation, freshness and cleanliness. The tannins are firm, youthful, yet with a fine chocolatey grain. The finish bursts with juicy fruit and pepper, a hint of toast.

FOOD PAIRING

Gastronomic wine, to be decanted for half an hour, it accompanies a slow cooked pigeon, glazed with blackcurrant juice, served with peppery beetroot purée.

AGING

Still in its primary youth, it will be open within 3-4 years to give full pleasure over 6-7 years.

