



## WHITE 2024 CHÂTEAU MARGÜI

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



The white grapes, harvested slightly over-ripe for some plots, naturally produce a rich and singular wine. The wine is aged in new French oak barrels for some part. The selection of heat is planned 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 VARIETY

100% Rolle

### 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

Grapes are kept at low temperature. Soft pressing. Scraping and treading. A resting period of 48 hours and then thermoregulated fermentation at 18 degrees. Flow of juices in total gravity

### AGED

5 months, 25% of which are in French Oak barrels (Tonnellerie Saury, medium heating) and 75% in stainless steel tanks on fine lies

### TO THE EYE

Yellow colour with silver glints

### NOSE

Nose of white peaches and flint, with hints of fresh almonds. The second nose offers citrus notes

### PALATE

The palate is smooth and silky, with a sensation of supple freshness in the fleshy core, enveloped in a suave textural. The finish brings a crisp, almondy notes, expressing a certain minerality

### FOOD PAIRING

Monkfish and mango tartare or slow cooked codfish with yoghurt and sumac dressing accompanied by fennel stew

### AGING

4 to 5 years

