

Château de Marjole



VINTAGE	2020
REGION	Rhône Valley
APPELLATION	Côtes du Rhône
VARIETAL	80% Roussanne 20% Viognier
ALCOHOL	13%
TERROIR	Crushed sandstone, limestone clay
INFO	80 Ha (185.33 Acres) total vineyard & 5 Ha (12.05 Acres) devoted to White Côtes du Rhône 35 year old Roussanne vines Viognier harvested end of August & Roussanne early Sept. 2019 Fined / Filtered Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value.

About the Estate:

Château de MARJOLET is located in Gaujac, on right bank of the Rhone, in the heart of the Côtes du Rhône, 30 kilometers in the north of Avignon. Close to the vineyards of Tavel, Lirac and Châteauneuf, The large majority of the soil in AOC could not produce a grape and then a wine of recognized quality without the know-how passed down through already five generations. Each one contributed to the enlarging and the modernization of the vineyard, being aware that this inheritance is to be managed using current tendencies, but keeping connected to deep roots which confer its character and its identity to him.

When I first tasted MARJOLET range, I liked their distinctive, clean and elegant wines, but also immediately had a great contact and feeling with the PONTAUD Family, and this is a must in our decision. Then, by visiting the estate and discovering every single plot, I've been amazed by a superbly tended vineyard and old vines in perfect shape. Château de MARJOLET White Côtes du Rhône is made from direct pressing of the grapes, without malo-lactic fermentation to keep maximum acidity for the predominant old Roussanne blend.

It is an amazing allying power, delicacy, fleshiness and freshness, balanced and NEVER heavy... 2020 Vintage is higher in Roussanne proportion as usual. Following a very mild winter season, 2 nights of serious frost did result to a 90% lost of the precace Viognier.

Tasting Notes:

Full, bright and complex nose on white and yellow flowers and anise notes. Very fresh and aromatic palate, keeping the anise notes. Balanced and elegant on a persistent and fresh length.

More to come

Food Pairing:

Perfect pairing with hot fish and cream sauce, white meats and asparagus. "Baked monkfish w/ crispy broiled kale & long grain rice. Pork tenderloin stuffed w/ tangy dried apricots & seasoned w/ paprika. - C. Heffley, NC

Press Review: Soon to come.