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## Château de Marjolet



VINTAGE	2020
REGION	Rhône Valley
APPELLATION	Côtes du Rhône
VARIETAL	60% Grenache
	40% Syrah
ALCOHOL	14.5 %
TERROIR	Crushed sandstone, limestone, calcar- eous, red clay "Terre Rouge", pebbles
INFO	80 Ha (197.68 Acres) total vineyard, 5 Ha (12.05 Acres) devoted to Red Côtes du Rhône
	30 year old Grenache , harvested from Sept. 21st 20' - Syrah harvested from Sept. 15th 20'
	Fined / Filtered
	Sustainable Agriculture Practices - HEV 3, farm certified having High Environ- mental 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 Château de 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 including incredible pebbles.

"The Pontaud family, champions of terroir-driven wines and environmentally sound viticulture, have brought to life a wine which is like a Châteauneuf du Pape understudy at a fraction of the price." - Craig Heffley, Wine Authorities.

## **Tasting Notes:**

Remarkably constant & delightful. Floral nose on violet & elderberry, all the sunny notes of red fruits, spices & licorice. So savory & fruity on cherries & fresh raspberries, all with a nice balance on freshness & fleshiness.

Food Pairing: Peking duck plum sauce. Black bean burger w/ corn, & red pepper flakes. Craig Heffley, NC.

## Press Review:

"Lots of juicy red & black berry, peppery herbs, & leathery nuances. A delicious, medium-bodied, forward 2020 that shows the balance, pure, elegant style of the vintage nicely. It's worth checking." Jeb Dunnuck 88 Pts

"Grenache & Syrah in harmony on this red with floral (violet, elderberry) & spicy (licorice) notes, with a smooth, sappy & fruity (cherries & fresh strawberries) palate, nicely fleshy & freshly balanced, delicately structured by discreet tannins. 1\* - 2022 Guide Hachette des Vins