

## Château de Marjolet

### Cuvée de Samnaga



<b>VINTAGE</b>	<b>2019</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Côtes du Rhône Villages</b>
<b>VARIETAL</b>	50% Grenache 50% Syrah
<b>ALCOHOL</b>	15%
<b>TERROIR</b>	Limestone-clay & pebbly
<b>INFO</b>	80 Ha (197.68 Acres) total vineyard & 2.5 Ha (6.17 Acres) devoted to Samnaga.  Hand harvested old Grenache vines single plot planted in 1946, and 25 year old Syrah from Laudun terroir  Hand harvested  Fined / Filtered  <b>Sustainable Agriculture Practices - HVE Certification process</b>

#### 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.

Made from a single 6.17 acres plot of 70 year old Grenache and 25 year old Syrah - both within the Laudun pebbly terroir - Château de MARJOLET Côtes du Rhône Villages "Cuvée de Samnaga", is a very limited production. The Saint-Vincent de Gaujac oppidum - where is located this plot - was the chief town of Samnaga, a Gallo-roman city, founded -40 years BC till disappeared in the 8rd century.

Natural low yields from old vines and short pruning, hand harvesting and sorting, fully destemmed before the vinification with pumping over and daily release with 15 days fermenting. 750 to 1000 cs production max out of the 6 acres, and no more than 100 Cs available for the US market!

#### Tasting Notes:

Round, ample, voluptuous, racy, dark cherries, cassis and spicy notes. Superbly revealing the old Grenache concentration, on ripe red fruits and persistent dark cherries' notes. Very suave palate on baked fruits and soft spicy notes. Long, balanced, persistent. Woowww!

**Food Pairing:** Beef stew

#### Press Review:

"Pretty red fruits, pepper, and lavender notes. A medium-bodied, charming, nicely balanced 2019 with tons of character. I like it today, yet it should keep for 4-6 years or so." *Jeb Dunnuck* **88 Pts**

"Cassis in the nose and palate, fluid, delicate and pleasant." 1\* Vin Très Réussi - 2021 Guide Hachette.