

Château de Marjolet

Petite Parcelle



VINTAGE	2021
REGION	Rhône Valley
APPELLATION	Côtes du Rhône
VARIETAL	60% Grenache 20% Syrah 20% Carignan
ALCOHOL	14 %
TERROIR	Crushed sandstone, limestone, calcareous, red clay "Terre Rouge", pebbles
INFO	80 Ha (197.68 Acres) total vineyard 10 Ha (24.71 Acres) devoted to Red Côtes du Rhône "Petite Parcelle" Grenache harvested from Sept. 18th - Syrah harvested from Sept. 12th 2021 Fined / Filtered Sustainable Agriculture Practices - HEV 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 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*.

"Petite Parcelle" is a fresh and so friendly Red Cotes du Rhone, elaborated from younger vines on purpose, to deliver a convivial daily wine and tremendous & delicious value.

Tasting Notes:

Immediately attractive in color, with a generous and round nose on cherries & cassis. Charming and fresh palate, then opening on licorice and light garrigue notes. More to come.

Food Pairing:

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

Press Review: Soon to come

"Opening with rich and complex aromas of plums, wild berries, coffee, toffee notes and just a touch of "garrigue". The palate is elegant and soft, revealing flavors of ripe, dark fruits and finishes with a subtle spice note". WCA - MD