

Château de Marjolet

Petite Parcelle



VINTAGE	2022
REGION	Rhône Valley
APPELLATION	Côtes du Rhône
VARIETAL	80% Roussanne 20% Viognier
ALCOHOL	14%
TERROIR	Crushed sandstone, limestone clay
INFO	80 Ha (185.33 Acres) total vineyard 1 Ha (2.47 Acres) single plot devoted to White Côtes du Rhône "Petite Parcelle". 650 cs total production 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 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 malolactic fermentation to keep maximum acidity.

Made from a single plot of younger vines, "Petite Parcelle" is an amazing and so perfumed wine, the best from Viognier aromas and dominant Roussanne raciness, but never being heavy. Attractive label delightful, daily pleasure and value, the sun in your glass with the mistral freshness!

As reference of value and constancy... By the Glass at Balthazar NY,

Tasting Notes:

"Bright and minerally, lots of citrus, herbs, grass and saline." R. Banks - Balthazar NY

Fresh, juicy, bright.. Crisp and delicious on citrus and apricot, zest and fruity length. Top pleasure & value!

Food Pairing:

"Serve it with grilled seafood or semihard cheeses" Dave McIntyre

Press Review:

Soon to come

2019 Vint. "Ripe & forward, with effusive peach, melon & pear flavors that are rounded & easy in feel, ending with a hint of brioche..." J. Molesworth, Wine Spectator