

Château de Marjolet

Cuvée de Samnaga



VINTAGE	2022
REGION	Rhône Valley
APPELLATION	Côtes du Rhône Villages
VARIETAL	50% Grenache 50% Syrah
ALCOHOL	15%
TERROIR	Limestone-clay & pebbly
INFO	80 Ha (197.68 Acres) total vineyard & 2.5 Ha (6.17 Acres) single parcel devoted to Samnaga. Hand harvested old Grenache vines single plot planted in 1946, and 30 year old Syrah from Laudun terroir Only 645 Cs 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.

Made from "La Cabanne" single 6.17 acres plot of nearly 80 year old Grenache and 23 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 cs production max out of the 6 acres, and only few Cs available for the Export and even less for the US market!

Tasting Notes:

Impressively generous & immediate nose. Full, round, ample, voluptuous on dark fruits, licorice and cherry liquor notes. Superbly revealing the old Grenache concentration. Sapy and full palate ending on savory and serious tannins.

Food Pairing: Rich braise, grilled pork chops

Press Review:

Soon to come

2020 Vint: "The 2020 Cuvée Samnaga is cut from the same cloth, with a slightly purer nose of ripe red & blue fruits, peppery herbs, lavender, & violets. Wonderfully complex, medium-bodied and elegant, it's another character-filled, balanced, rock-solid red from this estate that will put a smile on your face over the coming 4-6 years." *Jeb Dunnuck 90 Pts*