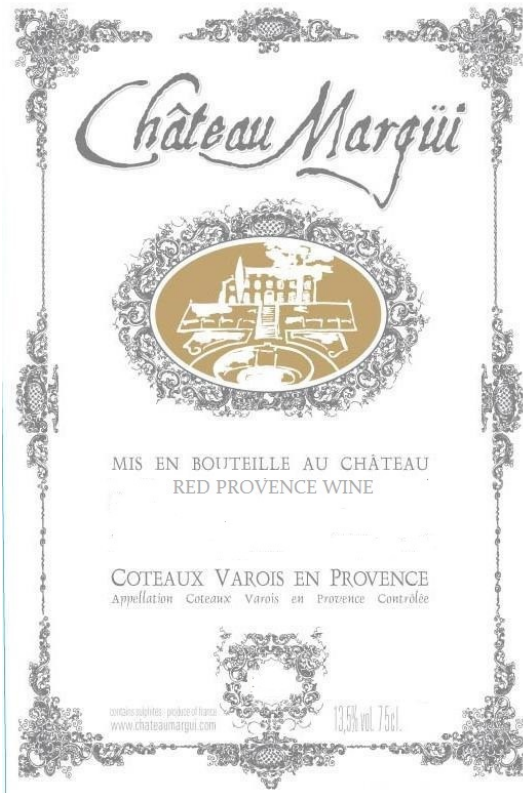


CHÂTEAU MARGÜI COTEAUX VAROIS BLANC « L'OR DES PIERRES »



Chateau Margüi sits in a calm magnificence in the bucolic wooded hills of the Coteaux de Varois in northern Provence. The long-neglected property has been lovingly restored by Philippe Guillanton, its dynamic young new owner since 2000. Phillippe's wife, Marie-Christine, has completely supervised the restoration of the manor house and gardens while Phillippe's attention has turned to wine. Consulting with local oenologists, Philippe has replanted the vineyards, neglected for over 20 years, and now has 30 hectares of Syrah, Cabernet Sauvignon, Grenache, Cinsault, Rolle and Ugni Blanc, planted according to the specific terroirs.

Vinification and Élevage: Grapes are harvested, gently pressed, all indigenous yeast fermentations take place in stainless steel. Aging is a combination of new and used barrique and demi-muid. Very low sulfur additions.

Tasting Notes: The remarkably polished nose opens with silky notes of honey and apricot. At the palate vivacity and opulence create a perfect balance, with a long refined finish. Spice notes and mango round out the picture.

Region:	Provence
Appellation:	Coteaux Varois en Provence
Owner:	Marie & Philippe Guillanton
Established:	2000
Farming Practices:	Organic
Soil:	Clay and Limestone
Grape Varieties:	95% Vermentino, 5% Ugni Blanc
Age of Vines:	11-13 years
Yield/Hectare:	30 hl/ha
Avg. Production:	1000 cases

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