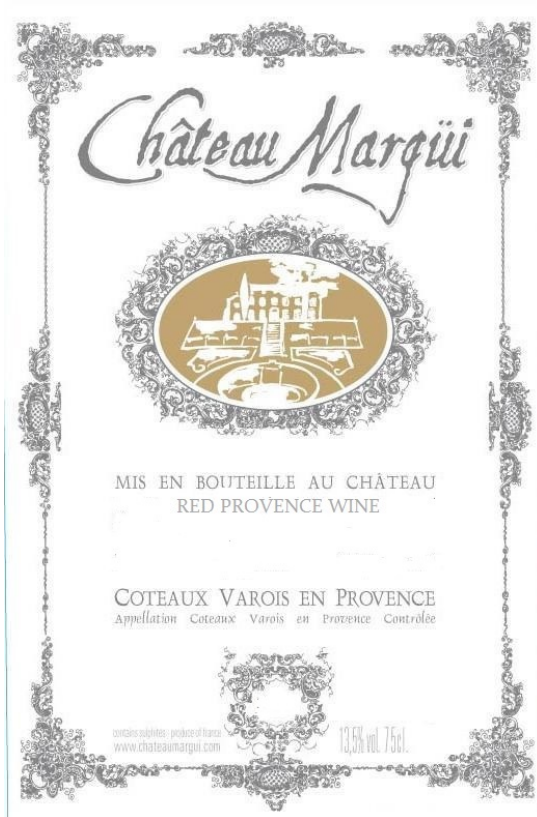


# CHÂTEAU MARGÜI COTEAUX VAROIS BLANC «LES PIERRES SAUVAGES »



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 and gently pressed. Fermentation and aging is in stainless steel. All indigenous yeasts, very low sulfur additions.

**Tasting Notes:** Complex, this wine opens with mineral notes, white flowers and citric aromas. The wine is elegant yet racy in the palate, with exotic fruit and citrus and an intense, bright finish

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|---------------------------|-------------------------------|
| <b>Region:</b>            | Provence                      |
| <b>Appellation:</b>       | Coteaux Varois en Provence    |
| <b>Owner:</b>             | Marie & Philippe Guillanton   |
| <b>Established:</b>       | 2000                          |
| <b>Farming Practices:</b> | Organic                       |
| <b>Soil:</b>              | Clay and Limestone            |
| <b>Grape Varieties:</b>   | 95% Vermentino, 5% Ugni Blanc |
| <b>Age of Vines:</b>      | 11 years                      |
| <b>Yield/Hectare:</b>     | 30 hl/ha                      |
| <b>Avg Production:</b>    | 3,000 bottles                 |

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