

CHÂTEAU MARGÜI

BASTIDE DE MARGÜI 1784 ROSÉ



Château Margüi sits in a calm magnificence in the bucolic wooded hills of the Coteaux de Varois in northern Provence. The long-neglected property was lovingly restored by Philippe Guillanton starting in 2000. Phillippe's wife, Marie-Christine, supervised the restoration of the manor house and gardens while Phillippe's attention was turned to wine. Consulting with local oenologists, Philippe replanted the vineyards, and now has 22 hectares of Syrah, Cabernet Sauvignon, Grenache, Cinsault, Rolle and Ugni Blanc planted according to the specific terroirs. Ch. Margüi was

purchased by George Lucas and Skywalker Vineyards in 2017. Skywalker Vineyards approach to wine is imprinted with the same integrity and excellence as Lucas's cinematic works. Ch. Margüi is a natural fit for the Skywalker group of wineries, embodying the Skywalker philosophy of land stewardship and respect for terroir. The dedication to organic farming and meticulous natural winemaking continues under the Skywalker leadership.

Region:	Provence
Appellation:	Coteaux Varois en Provence
Owner:	George Lucas/ Skywalker Vineyards
Established:	2000
Farming Practices:	Organic
Soil:	Clay and limestone
Grape Varieties:	60% Grenache, 20% Cabernet Sauvignon, 10% Syrah, 10% Cinsault
Avg Age of Vines:	11-15 years
Yield/Hectare:	30 hl/ha
Avg Production:	1,800 bottles

Vinification and Élevage: The grapes are manually harvested from select plots closest to the manor house or “bastide”; followed by meticulous sorting in the fields and on the selection table. Grapes are kept at low temperatures for optimal pressing, de-stemmed and softly crushed. Fermentation with lees-stirring occurs during a 6-to-8-week period. Aged for 5 months, 50% in French oak barrels and 50% in stainless steel tanks on the lees before blending for bottling.

Tasting Notes: A beautiful pale pink colored wine with a delicate nose white peach, grapefruit, and a touch of creamy vanilla in the background. The palate is reminiscent of a Burgundy white wine, with its creamy texture and grainy structure. The wine exhibits nuances of grapefruit zest that stretch the finish tinged with spices, coconut milk and pastries. Can age for at least 3 years and pairs well with lobster and fruits de mer.

IMPORTED BY

