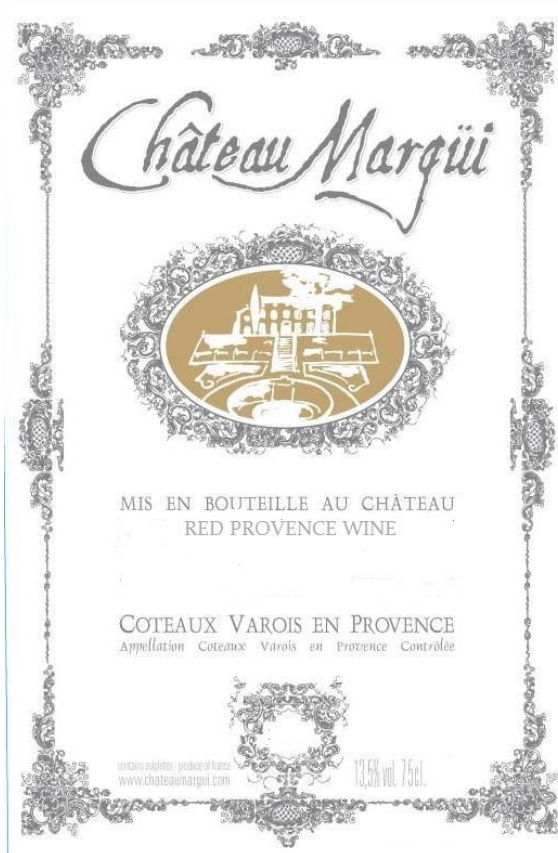


CHÂTEAU MARGÜI

COTEAUX VAROIS EN PROVENCE ROUGE

«TITIEN DE MARGÜI»



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: Natural winemaking using indigenous yeast. Time-honored and modern methods are used in their cellar for vinification and aging. De-stemming and crushing, 3 week maceration with 2 pump overs per day with controlled temperatures. Aged for 18 months with 1/3 in new oak barrels..

Tasting Notes: Complex and concentrated. Intense nose of red fruit and cherries. The rich, velvety palate reveals a structured, powerful wine, long finish with soft spices and cacao.

Region:	Provence
Appellation:	Coteaux Varois en Provence
Owner:	Marie & Philippe Guillanton
Established:	2000
Farming Practices:	Organic
Soil:	Clay and Limestone
Grape Varieties:	60% Syrah, 20% Cabernet Sauvignon, and 20% Grenache
Age of Vines:	11-15 years old
Yield/Hectare:	30 hl/ha
Avg Production:	3000 cases

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