



## CHÂTEAU MARJOSSE

The 2021 vintage was marked by an episode of frost in early spring, to which some parcels were lost. After two successive years hot and dry summers which pushed us to early pickings, 2021 was different. Summer was slow to set in and ended with a dry and mildly sunny August. This delayed picking to mid-September, as used to be the tradition. We adapted to the heterogeneity of the plots and waited longer than usual for optimum ripeness.

Our white reflects the vintage's weather conditions. A cooler summer has resulted in an elegant and light wine with a lower alcohol content.

Each grape variety is harvested and vinified separately according to a plot selection process to optimize precision when blending. Our grapes are harvested early in the morning to avoid exposing them to the heat and preserve their aromas. They go into the pneumatic press as soon as they arrive at the chais, also to preserve their freshness and aromatic richness. The cooled must sits on the lees for a few days to release more aromatic precursors. After settling, a slow, low-temperature fermentation kicks off, lasting for 1 to 2 weeks. After fermentation, our white is aged on fine lees for 2 to 3 months in cement vats, with no more than two punching downs per week - although that varies according to the characteristics of each vat.

### Tasting Notes:

Delicate and pale, brilliant and limpid. Bright and crisp on the palate, this white has, nonetheless, and impressive aromatic complexity, with notes of grapefruit and white flowers.

The salinity of the finish combines with a welcome touch of bitterness, extending the finish.

Blend : 35% Sauvignon Blanc, 15% Sauvignon Gris,  
45% Semillon, 5% Muscadelle.

Soil type: clay-limestone

Average age of the vines: 27 years (75 years for the oldest)

Surface : 12 ha

Planting density: from 4000 to 7000 vines/ha.

Yield: 48 hl/ha

Alcoholic degree : 12 %Vol

