



# CHÂTEAU MARJOSSE

The 2020 vintage is a particularly sunny and early vintage. It is composed of Sauvignon blanc (35%), Sauvignon Gris (15%), Sémillon (45%) and Muscadelle (5%). Each variety is harvested and vinified separately according to a plot selection process in order to be as precise as possible at the blending phase.

Our grapes are picked mainly in the morning to take advantage of the cool temperatures to limit oxidation and to preserve the varietal aromas. In the cellar, each grape variety is pressed immediately, the juices are protected from oxidation by dry ice inerting.

The juices obtained are kept cold on the lees for a few days to release more aromatic precursors. After the settling, the wines are fermented at low temperature for 1 to 2 weeks, with the aim of improving the aromatic palette of our wines.

After fermentation, we generally mature the wines on fine lees for 2 to 3 months in concrete vats, during which regular stirring of the lees takes place twice a week on average, adjusted according to the tasting of each batch.

#### Tasting notes:

Pretty pale colour with green reflections, brilliant and limpid. Very delicate nose, mostly marked by Semillon, with dominant white fruit notes (pear, white peach, lychee). On the palate, we recognize the characteristic "Marjosse" style, combining richness, tension and freshness. The richness of the vintage translates into a dense mid-palate. The saltiness of the finish is combined with beautiful bitterness, prolonging the finish.

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

Soil type: clayey-limestone

Average age of the vines: 25 years (75 years for the oldest)

Surface : 12 ha

Planting density: from 4000 to 7000 plants/ha.

Yield: 48 hl/ha

Alcoholic degree : 13 %Vol

