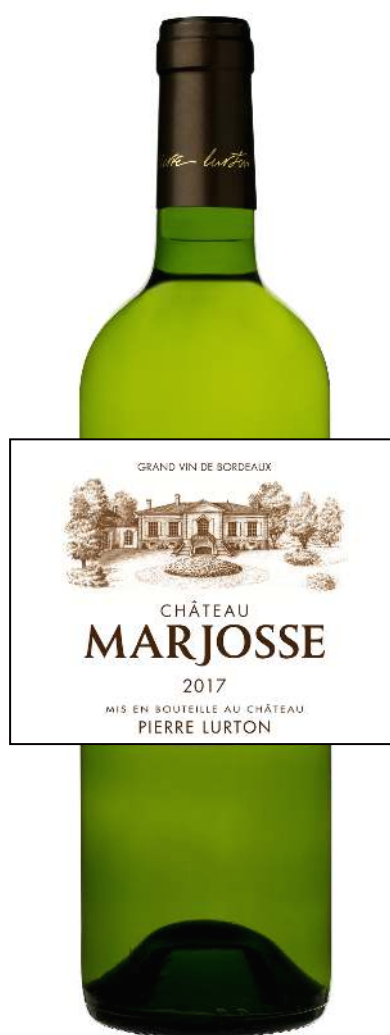


Château Marjosse

Entre-deux-Mers

2017



TECHNICAL DATA

TERROIR

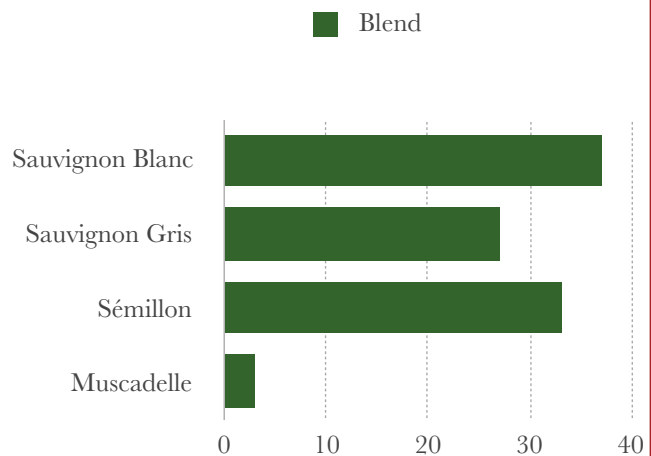
Located in the Entre-deux-Mers region, the estate has a superb terroir. Asteria limestone, the same as on the Saint-Emilion plateau, emerges at soil's surface. Particularly favourable for the production of great red wines and the growing of the Merlot grape, the clay-limestone soil and sub-soil also enable an Entre-deux-Mers white wine of incomparable character to be made.

VINIFICATIONS

Direct cold pressing of the fruit and transfer to temperature-controlled concrete vats. Settling of the juices at low temperatures. Recovery of fine lees (turbidity at 100 NTU). Yeasting of the vats at 10g/hl. Temperature-controlled fermentation. Manual batonnages twice a week. Bottling within two months, after filtering.

KEY FIGURES FOR THIS VINTAGE

Surface area of white grapes: **10 ha**
Average age of the vines : **20 years**
Plantation density : **5,000 pieds/ha**
Yields in 2017 : **58hl/ha**
Ageing : **On lees**
2 months in concrete vats



TASTING NOTE

A very attractive pale gold hue with green glints.
Clear and brilliant.

A very expressive nose revealing citrus aromas (lemon and grapefruit) and tropical fruit (mango and pineapple) with floral hints of broom and daffodils.

On the entry to the palate, the wine is fresh and lively developing with body and a fleshy texture.

A very nice balance between the volume on the palate and acidity. A long, fruity, flavoursome finish.