



CHÂTEAU MARJOSSE

Château Marjosse blanc 2018 is, as usual, a blend of sauvignon blanc, sauvignon gris, sémillon and muscadelle. This year, for the first time, each kind of grape was harvested and vinified separately in order to have even greater control over the final blend, using only the finest lots. Grapes were harvested at night or during the early morning to take advantage of the cooler temperatures, control oxidation and preserve maximum freshness and complexity of aromas.

Once at the cellar the grapes were pressed immediately and the juice protected from oxidation by a blanket of carbon dioxide vapor. The must rested in cool cement vats with its sediments for days before starting to ferment. For one to two weeks a slow fermentation took place, gently bringing out the full aromatic palette.

After that the wine stays in cement vats on the lees which are stirred twice a week.

KEY FIGURES

Total planted area : 12 ha

Yield : 55 hl/ha

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

Density : 4000 to 7000 vines/ha

TASTING NOTES

Beautiful and brilliant light straw color. Very complex aromas that include citrus (grapefruit and lemon), mango, pineapple, pear and white peach. In the palette Marjosse is at once fresh and surprisingly fat and lengthy.

THE CLIMATE CONDITIONS

The 2018 vintage was a vintage of contrasts. After a very rainy spring until June, summer was one of the hottest - comparable to 2003.

But our clay-limestone soils have played a key role in water regulation by absorbing excess water in the spring and restoring the necessary moisture in the summer.

The ripening of the grapes was complete and quite early.

The exceptional late season allowed us to harvest each grape variety at optimal maturity period. The harvest period was from September 5 to 17.



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