



### Composition

80% Malbec  
20% Merlot

### Origin & Classification

Cahors, South-west France

# Chateau de la Marjoliere

### History of the Estate

Isabelle Rey-Auriat took over the 14-hectare family estate in 1994, the fifth generation to tend to the vines. The vineyards of Château Les Hauts d'Aglan sits in Southwest France between the Atlantic, the Mediterranean, and the Pyrenees.

### Winemaking and Vinification

The parcels of land where the grape for the Chateau de la Marjolière "Tradition" grow are in the middle terraces of the right bank of the river Lot, where the soil structure is limestone and clay. The yield is limited to 50 hectoliters per hectare (27,000 bottles per acre). The grapes removed from the bunch macerate for 12 to 15 days at the end of which the marc is pressed slowly and gently. The maturing of the wine is done in concrete vats for 12 months. Regular racking produces a natural clarification of the wine without the need for filtering or fining.

### Tasting Notes & Food Pairing

With a delicate tannin flavor and fruity aroma, these wines are best with white meats: farm-reared chicken or grilled meat and mixed salads. Their acidity and liveliness go pleasantly with Provençale dishes that include tomatoes & eggplants. You can serve these wines with fish in sauce, or sautéed mullet. You can also serve them as pre-dinner drinks as an aperitif.

### Awards

### Special Designations

Biodynamic, Vegan



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