



DOMAINE DE MARCOUX

Châteauneuf-du-Pape Blanc

Upon meeting Sophie and Catherine one cannot help but notice their ease and quiet confidence in a setting that is neither modern nor traditional. Their tasting room is simple and modest much like their cellar so that the overall impression you get is one of timelessness. Being located in a rural part of an already remarkably rural appellation only reinforces the impression that they operate in an oasis of calm, balance, and poise. So it only makes sense that their wines also share these qualities. While their family's roots in the region can be traced back to the 13th century the Domaine is surprisingly new having been founded in 1989 but from vineyards that have been in the family for generations.

Domaine de Marcoux was a pioneer in organic and biodynamic farming long before it was fashionable which is now overseen by Catherine with assistance from Sophie's son Vincent. They farm about 18 ha in Châteauneuf-du-Pape, 8 ha in Lirac, and a little over 2 ha just north of Châteauneuf where they make a lovely and nuanced Côtes-du-Rhône. There is a wide range of soil types from sandy soils in Charbonnières, to red clay and galets in L'Arnesque and Les Bouquets, to limestone and marl in Les Esquillons and Beurenard, to red clay and gravel in Gallimardes, Les Serres, La Crau, and Les Plagnes. They grow primarily Grenache, with an average vine age of 50 years old, with smaller amounts of Mourvedre, Syrah, Cinsault, Roussanne, Bourboulenc, Clairette, and Grenache Blanc.

The Châteauneuf-du-Pape from Marcoux is based on 0.5 hectares of Roussanne planted in the limestone-rich soils of Les Esqueirons planted in 1987 which is supplemented with older vine Bourboulenc, Clairette, and Grenache Blanc planted throughout the rest of their vineyards. Currently the blend is 2/3 Roussanne and almost 1/3 Bourboulenc and tiny percentages of Clairette and Grenache Blanc.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, red clay, galets, sand

AGE OF VINES

25-35

ELEVATION

50 meters

VARIETIES

Roussanne, Bourboulenc, Clairette, Grenache Blanc

FARMING

Certified organic (ECOCERT & AB) with biodynamic practices

FERMENTATION

Hand harvested, fermentation in tank

AGING

7 months in stainless steel tanks, a small portion of Roussanne in 350L French oak barrels

ACCOLADES

93 – 2019 Châteauneuf-du-Pape Blanc – Jeb Dunnuck

91 – 2018 Châteauneuf-du-Pape Blanc – Jeb Dunnuck

95 – 2017 Châteauneuf-du-Pape Blanc – Jeb Dunnuck

