



DOMAINE DE MARCOUX

Châteauneuf-du-Pape

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 Beaurenard, 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 Rouge, the bulk of the production at Domaine de Marcoux, is sourced from 13 sites spread over a wide range of terroirs. This allows for a wine that is both dense but pure and lifted with beguiling aromatics. In general terms Marcoux is always inclined towards red-fruit flavors with a smoky stoniness that emerges with age.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Red clay, galets, sand, gravel, clay
limestone, marl

AGE OF VINES

55

ELEVATION

50 meters

VARIETIES

Grenache, Mourvèdre, Syrah, Cinsault

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, fermentation in tank, maceration 4-5 weeks

AGING

18 months in concrete tank (90%) and
350L neutral French oak barrels (10%)

ACCOLADES

92-94 – 2023 Châteauneuf-du-Pape – Jeb Dunnuck

91 – 2023 Châteauneuf-du-Pape – James Suckling

93 – 2022 Châteauneuf-du-Pape – Vinous Media

