



DOMAINE DE MARCOUX

Châteauneuf-du-Pape Vieilles Vignes

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 Chateauneuf-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 Esquirones 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 Vieilles Vignes, a cuvée made entirely from old-vine Grenache, made in vintages where the Grenache is abundant, rich and complex. It is sourced from the sandy soils of Charbonnières (planted 1900) the limestone marl of Esquirones (planted 1900/1949) and the gravelly red clay of Gallimardes (planted 1934/1959). It is aged entirely in 350L barrels for 18 months.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Sand, limestone marl, red clay and galets

AGE OF VINES

55-110+

ELEVATION

50 meters

VARIETIES

Grenache

FARMING

Certified organic (ECOCERT & AB)
with biodynamic practices

FERMENTATION

Hand harvested, destemmed, fermentation in tank, maceration 2-3 weeks

AGING

18 months in neutral 350L French oak barrels

ACCOLADES

96 – 2021 Châteauneuf-du-Pape V.V. – Wine Spectator

94 – 2021 Châteauneuf-du-Pape V.V. – Jeb Dunnuck

94 – 2021 Châteauneuf-du-Pape V.V. – Wine Advocate

