

CHÂTEAU MARJOSSE

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PROPRIÉTAIRE & VIGNERON

The extreme weather conditions of the 2024 vintage were challenging for the winemaker, but ultimately, they brought a lot of character to the wine.

The particularly mild winter led to an early bud break and an early pressure from fungal diseases, such as downy mildew. Spring and summer were contrasted, sunny, with some very heavy rainfall. This helped to restore vigor to the vines following the relatively warm and dry vintages of 2019, 2020, and 2022.

The delayed ripening caused by the vintage's conditions gave the white grape varieties of Marjosse a fresh, vibrant character with exceptional aromatic expression.

The ripening order of the varieties was surprising, reminiscent of 2023. Harvest began on September 14 with some Sauvignon Blanc and ended on September 25, also with Sauvignon Blanc. The ripening periods of the grape varieties didn't follow a very precise pattern. It was necessary, even more than usual, to monitor the vineyards on a daily basis, regardless of the variety, in order to be as responsive as possible to the sanitary condition of the grapes.

The signature of this 2024 vintage is the historically dominant proportion of Sémillon (71%) following the removal of some Sauvignon Blanc parcels. The blend is as follows: Sémillon (71%), Sauvignon Blanc (15%), Sauvignon Gris (14%).



Each grape variety is harvested and vinified separately according to a parcel selection process in order to be as precise as possible during blending. Our grapes are harvested mainly in the morning to take advantage of the cool temperatures, minimizing oxidation and preserving the aromas of the varieties. In the cellar, each variety is immediately pressed, and the juice is protected from oxidation by inerting with carbonic snow.

The resulting juice is kept at very low temperatures on the lees for 8 to 10 days to release more aromatic precursors.

After settling, the wines ferment at low temperatures for 1 to 2 weeks, aimed at enhancing the aromatic palette of our wines. After fermentation, we typically age the wines on fine lees for 2 to 3 months in concrete tanks, during which regular lees stirring occurs, usually twice a week, adjusted based on the tasting of each lot. This year, we decided to complement the wines' great freshness with aging in 300 to 600-liter barrels for 17% of the final blend to add complexity and roundness.

TASTING NOTES :

A beautiful pale color with green reflections, bright and clear. The nose is very delicate, revealing citrus aromas (lime, pink grapefruit).

The palate shows a lovely freshness with a complex aromatic profile, blending grapefruit and white fruits (pear, quince).

The salinity on the finish combines with a pleasant bitterness, extending the finish.

Blend : Sémillon 71% , Sauvignon Blanc 15%, Sauvignon Gris 14%

Soil type : Clay-limestone

Average vine age : 25 years (75 years for the oldest)

Surface area : 11 ha

Planting density : 4000 to 7000 vines / ha.

Yield : 35 hl / ha

Alcohol degree : 13% Vol