

Ch Malijay

Cotes-du-Rhone

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Cotes du Rhone

CEPAGE: 50% Grenache, 45% Syrah, 5% Mourvedre

WINEMAKING: Fermentation and maceration in concrete vats during 15 days.

Thermo-regulated fermentation. After a malolactic fermentation, ageing in stainless steel vats during 6 months on fine lees.

ALCOHOL BY VOLUME: 14.0%

THE STORY

Château Malijay is a wine estate located in the town of Jonquières between the vineyards of Châteauneuf-du-Pape and Gigondas, in the southern area of the Côtes du Rhône and Côtes du Rhône Villages Plan de Dieu. Since the 16th century, wine has always been present in Malijay. Its castle has existed since the 13th century and was rebuilt in its current version in the 18th century. A place full of charm, in the heart of our vineyards with a breathtaking view of the Dentelles de Montmirail and Mont Ventoux. Since January 16, 2020, Château Malijay has been certified High Environmental Value.

The sun floods the vines, spread out in a single block around the castle, and the presence of the mountainous massifs brings coolness and light humidity.

THE ADJECTIVES

MOUTHFEEL: Rich flavors of black currants, plum and spices.

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast

PAIRINGS: Enjoy with steaks, lamb chops, barbecue, roasted pork loin

