



DOMAINE DE  
MARCOUX

## CHÂTEAUNEUF-DU-PAPE

AOC CHÂTEAUNEUF DU PAPE CONTROLÉE

RED

We have 13 plots in various districts of the Châteauneuf-du-Pape appellation, and thus with various types of soil.

### PRESENTATION

- **WINEMAKING:** The grapes are picked by hand; ripeness varies between varieties and districts. They are first sorted at the vine, then transferred quickly to the cellar in 50 kg crates. Once in the cellar, the crop passes onto the sorting table; then is destemmed, crushed and cooled. No yeast is added; we only work with native yeasts. During alcoholic fermentation, we control the temperature and perform daily pumping-over. Maceration lasts 4-5 weeks. The wine is matured for about 18 months, chiefly in concrete vats and several foudres or 350-litre barrels.
- **CULTIVATION METHOD:** Organic (ECOCERT certified)
- **GRAPES:** The varietal proportions vary from year to year, but are generally: 80% Grenache, 10% Mourvèdre, 7% Syrah and 3% Cinsault.
- **TERROIR:** Quartzite pebbles, clays, red sandstone, colluvium, Cretaceous limestone of the Barremian age.



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BP 31 - 84231 Châteauneuf-du-Pape cedex - France

Cave : 198, chemin de la Gironde - 84100 Orange

[www.domainedemarcoux.fr](http://www.domainedemarcoux.fr)