

CÔTES DU LUBERON CHÂTEAU LA CANORGUE BLANC

Style

White, Dry

Region

Provence

Producer

Jean-Pierre & Nathalie Margan

Appellation:

Côtes du Luberon. The vineyards are on the Montagne de Luberon, below Apt, just north of the hill town of Bonnieux.

Cépage

Bourboulenc, Clairette, Roussanne & Marsanne.

Tasting Note:

Deceptively pale yet fruit laden wine with crisp acidity and freshness. Diverse white orchard fruit aromas enhance a rich, full-bodied palate with exotic fruit flavours and a long, clean finish.

Serve

A wonderfully versatile, sunny, southern white that is delicious as an aperitif but partners white fish dishes and seafood admirably.

Cellarage

Best drunk within 2-3 years of vintage..

Vinification

Organically produced grapes are hand harvested, lightly pressed to give a pale rosé wine, and vinified in stainless steel vats. The finished wine is bottled the following February or March.

History

Jean-Pierre Margan and his wife Martine began producing wine at her parents' ancestral estate, Château de la Canorgue, in the craggy Provençal hills in 1978. Over the following 20 years, they painstakingly renovated the house and created an inspirational modern winery making red, white and rosé wines that have drawn international acclaim. They now farm 15 hectares organically. Jean-Pierre and Martine's daughter, Nathalie, has now joined the family business

ORGANIC

