MALIJAY

Le Clos des Plumes
Château Malijay – White 2022

Area	France, Southern Rhône Valley, Jonquières
Appellation	Côtes du Rhône
Name	Le Clos des Plumes
Colour	White
Soil	Gravelly calcareous clay.
Yield	40 hl/ha
Grapes Variety	Roussanne, White Grenache Clairette
Vinification	Smooth pneumatic pressing,Cold settling for 24 hours then fermentation in stainless steel vats at 17° C for 10 days. No malolactic fermentation. Vinification and ageing in barrels for 25% of the blend,
Certification	Converting to organic culture 2nd year. Certified HVE3.
Alcohol degrees	13,5 % vol
Service température	12°C
Cellaring potential	3 to 5 years
Food & Wine Pairing	Ideal as an aperitif. Goes with foie gras, fish in sauce or garlic prawns.

The cultivation of vines and wine making have been present at the Domaine since 1562. Located in the very heart of the southern Côtes du Rhône, 7 km from Orange, Château Malijay is bordered by the renowned crus of Vacqueyras, Gigondas and Châteauneuf du Pape.

The Wine Maker ***Word***, Aude Deltin:
Le clos des plumes is a full-bodied wine, with a complex nose of honeyed white flowers and hazelnuts. Round and balanced, its lively mouth promises astonishing combinations with rich and aromatic dishes.