MALIJAY

M. de Malijay
Château Malijay – White 2024

Area	France, Southern Rhône Valley, Jonquières
Appellation	Côtes du Rhône
Name	Le M de Malijay
Colour	White
Soil	Calcareous clay
Yield	50 hl/ha
Grapes Variety	Roussanne, Marsanne, Viognier, Clairette, Grenache Blanc.
Vinification	Direct pressing, fermentation in stainless steel vats at 17° during 15 days. No malolactic fermentation to preserve freshness and acidity.
Certification	Certified organic farming FR-BIO-01. Certified HVE3 v4.
Alcohol degrees	14 % vol
Service température	12°C
Cellaring potential	3 years
Food & Wine Pairing	As an aperitif, with fish or white meat brochettes.

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:
M de Malijay has a light golden colour, brilliant and limpid. The lively nose reveals aromas of fruits (pear, apricot) associated with white flowers. Fresh and harmonious.