



## **LE VIN DE BLAISE**

Cuvée Marguerite 2019  
Côtes-du-Rhône Villages Sainte-Cécile  
(Southern Rhône)

No annoying tasting note...

But the journalist Pierre Guigui wrote: “This is serious stuff, far from the gluggles that come and go. There is a very nice background, salinity, structure, very dense juice but still fresh. ” (in *Le vin naturel au delà des modes* », May 2021, aka « Natural wine beyond fashion »)

At last, in 2019, a bit of “normality” in the weather, and very nice grapes in the end! It wasn’t until autumn 2019 that the sky became a little wild and we were happy for the water tables... In bottle, you would discover a vintage more typical from our area : a beautiful, dense dark red colour, a little more substance in the mouth, and varietal aromas that are very present. A nice ageing in bottle is expected.

### **Technical information :**

For this vintage, I practice plot selection :

Indigenous yeasts from organically-farmed grapes. No additives except for some SO<sub>2</sub> before bottling.

70% of Grenache in goblets planted the year of my birth (1967) are blended with 25% of 36 year-old Carignan and a pinch of Syrah.

The sandy-clayey soils are partially covered with pebbles that were once rolled by the river.

The vinification is as usual: whole bunches of grapes are hardly crushed, fermented in cement vats, a quick blending ... Aging between 6 and 9 months in stainless steel tanks.

Total SO<sub>2</sub> : 21 mg/l

Annual production: 3200 bottles.

Degree: 13.5% alc.vol