LA PRINCESSE DE MALIJAY 2021

IGP Vaucluse

~ Background ~

Château Malijay is a wine estate located in the town of Jonquières between the vineyards of Châteauneuf-du-Pape and Gigondas, in the southern area of the Côtes du Rhône and Côtes du Rhône Villages Plan de Dieu. Since the 16th century, wine has always been present in Malijay. Its castle has existed since the 13th century and was rebuilt in its current version in the 18th century. A place full of charm, in the heart of our vineyards with a breathtaking view of the Dentelles de Montmirail and Mont Ventoux. The purchase of Château Malijay by the Deltin family in 2007 marks an important turning point in the history of the estate: it is indeed thanks to the perseverance and hard work of a father, Pierre Deltin, and his daughter Aude, that the potential of the vines could be optimally exploited. Since January 16, 2020, Château Malijay has been certified High Environmental Value.



~ Viticulture ~

- 1 plot of 140 hectares planted on clay and limestone soil with pebbles.
- Mechanical harvesting.
- Yield of 50hl per hectare.
- The soil is worked in the most natural way possible, the estate obtained the High Environmental Value certification in 2019.



Aude Deltin - Owner & Winemaker



~ Winemaking ~

- Blend: 60% Viognier, 20% Grenache-Blanc and 20% Roussanne.
- Direct and gentle pressing.
- Vinification in stainless steel vats at 16°C (60°F).
- Ageing in stainless steel vats during 6 months on fine lees.

~ Tasting Notes ~

Blend: 60% Viognier, 20% Grenache Blanc & 20% Roussanne

This Vin de Pays de Vaucluse Principauté d'Orange is made from grapes sourced in the southern Rhône Valley and Jonquières. A blend Viognier, Grenache Blanc and Roussanne, La Princesse de Malijay is a delightful wine, its nose is very expressive with apricot, peach and a hint of citrus. The mouth is lively, crisp and fruity. A fine white to sip at leisure, it will also pair beautifully with charcuterie, tapas or grilled fish. A pleasure to drink now, this crowd pleaser will keep quite happily for another two years.



~ Pairing ~

As an aperitif with cold cuts, on grilled meats, tapas or on grilled fish.

Serving temperature: 12°C - 54°F

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