Château Malijay 2021

AOC Côtes du Rhône

~ 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. Since January 16, 2020, Château Malijay has been certified High Environmental Value.
The sun floods the vines, spread out in a single block around the castle, and the presence of the mountainous massifs brings coolness and light humidity.



~ Viticulture ~

- 1 plot of 140 hectares planted on red clay and limestone soil with pebbles.
- The soil is worked in the most natural way possible, the estate obtained the High Environmental Value certification in 2019.
- Yield of 40hl per hectare.
- 30,000 bottles produced.



Aude Deltin -Owner & Winemaker

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE



~ Winemaking ~

- Fermentation and maceration in concrete vats during 15 days.
- Thermo-regulated fermentation.
- After a malolactic fermentation, ageing in stainless steel vats during 6 months on fine lees.
- 50% Grenache, 45% Syrah and 5% Mourvèdre.

CHÂTEAU MALIJAY





~ Tasting Notes ~

Blend: 50% Grenache, 45% Syrah & 5% Mourvèdre

"Garnet color of medium intensity, nose mixing fruity and typical character on a pronounced spicy background. Ample mouth, full-bodied, warm. Fine matter and heady final on melted tannins. To be paired with a Provencal stew, prime rib, stuffed vegetables or cheese"

"Grenache, Syrah and Carignan are combined in this wine with an intense bouquet of red and black fruits, with an opulent and terribly greedy color. Not an ounce of wood disturbs the purity of the fruit, nor do the supple, mellow tannins, which accompany a pleasant mineral finish. A modern wine to drink on the fruit."

Serving temperature: between 17°C - 63°F

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