

Domaine de Magalane Côtes du Rhône Blanc

COUNTRY	REGION	GRAPE	VINTAGE
France	Côtes du Rhône	45% Marsanne 30% Roussanne 25% Grenache Blanc	2020

ABOUT THE DOMAINE

The property has belonged to the Betton family for more than 10 generations. Initially a variety of crops were grown, but since 1985 they have dedicated themselves to vines alone. Today the Domaine is run by brothers Jean-Baptiste and Julien. The estate includes 25 hectares of vines in Côtes du Rhône, Côtes du Rhône Villages and Côtes du Rhône Villages Signargues. The notion of sustainable development is in the centre of the estate's interests, since the whole vineyard is run using sustainable and integrated vine growing methods and most of the vines have plant cover. The people of the estate, who love their vines, have developed the heritage and passed onto passionate consumers the expertise of a viticulture that is respectful of the environment, via their wines.

WINEMAKING

The vineyard is located on Villafranchian-type clay-limestone soil. In their vineyard, they prioritize sustainable farming practices to reduce the use of pesticides and herbicides. By doing so, they have been certified as a high environmental value domain. Their vineyard is located on a Villafranchian-type clay-limestone soil, which further contributes to the unique and complex characteristics of their wines. Hand and machine harvesting, 100% destemmed, direct pressing, cold settling (8-10°C), the addition of selected yeasts, thermally controlled alcoholic fermentation at 14°C lasting around 20 days. Racking to remove coarse lees. Aging on fine lees with lees stirring three times a week for 4 months. The Cote du Rhone village region had a successful vintage in 2020. The weather conditions were favourable for grape growth and ripening, resulting in a high-quality harvest. The average age of the vines are 25 years old.

TASTING NOTES

This wine has a delicate aroma of white flowers. On the palate, it exhibits a perfect balance between acidity and roundness, with lively flavour profile featuring notes of yellow fruits like peach, apricot, and pear, followed by a toasty finish.



TECHNICAL NOTES

Alcohol by volume
13.5%

Acidity
2.99

pH
3.61

Residual Sugar
<2 g/L