



DOMAINE DE MAGALANNE

Côtes du Rhône AOP



The domain extends over five different municipalities Rte de Signargues, Domazan, France located between Nîmes and Avignon, in the South of France.

1971 the estate became Domaine de Magalanne in 1971 under the leadership of Gilbert Betton in honor of his daughters Magali and Anne-Marie. The property has belonged to the "*Betton family for more than 10 generations*" and initially a variety of crops were grown – vines of course, but also vegetables, fruits and even the madder plant which was notably used to dye the trousers of our soldiers in 1914. When Gilbert Betton retired in 1988, his son-in-law André Crouzet took over the estate. André Crouzet ran the estate alone until 2004 when Jean-Baptiste André retired in 2006, Jean-Baptiste took over the reins of the domaine until his brother Julien came into partnership with him in 2010, bringing with him his professional experience as a wine merchant in one of the department's wine-growers' cooperatives. They have been presiding over the destiny of the estate ever since!

The Domaine de Magalanne is a member of the Vignerons Indépendants de France limited to small independent winemakers only.



Production Area: Côtes du Rhône Villages Signargues AOP

Grape Varieties: Syrah 25%, Carignan 25%, Cinsault 25%, Grenache 25%

Terroir Soil: clay-limestone of the Villafranchian type

Harvest: Manually harvested, and then the grapes are selectively hand sorted in our quest to produce handcrafted small batch quality wine. Benefitting from a dry climate and a benevolent mistral wind over our parcels, our terroirs are protected from the risk of disease. A wine that is conceived not just during the fermentation process, but throughout the year with pruning in winter, tillage, leaf thinning and the use of cover crops. Ours wines are created therefore with the fruit of labors and daily observation, from the vine to the cellar onto the table.

Vinification and Ageing: Putting in vats, yeast addition, thermoregulated alcoholic fermentation between 20 and 28°C, throughout the fermentation. Work from March by pumping over and shedding for a fortnight. Racking of free-run juice, pressing, cleaning of the presses, blending with free-run juice, malolactic fermentation, removal of coarse lees, aging on fine lees for four months, racking, filtration, for bottle aging.

Tasting Notes: This wine of origin is a elegant deep red, -enjoy this wine's exquisite delicate wine floral and honey fragrant scents. In the mouth, this wine is fruit forward full of finesse, well balanced, a warming finish, offering a nice length on the palette.

Serving suggestions: Enjoy by the glass alone or as an aperitif, with unpasteurized farm cheeses and charcuterie. Pairs well with grilled white meats, lighter flavored fish, and seafood on the barb-b-que.

Awards: Wine Enthusiast 89/100, Ripe but restrained flavors of blackberry and black-plum preserves are edged by savory nuances of roasted chestnut skins, cinnamon and dried sage in this medium-bodied, elegant red. A Grenache-dominant blend augmented by Syrah, Carignan and Cinsault, it balances smokier, earthen elements well against richly concentrated black-fruit flavors and soft, feathery tannins. Best now–2024. Anna Lee C. Iijima" Extraordinary quality with Value! Competition Bronze medal at the 2020 "Vignerons Indépendants" Competition Hachette Wine Guide 2021: 2 stars



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