

Domaine Christophe Marin Côtes Catalanes Blanc Olivia



ABOUT THE ESTATE

- Christophe Marin is a newly installed, passionate, and experienced winegrower based in Maury, crafting top-quality, non-fortified wines that showcase the local grape varieties of Côtes Catalanes.
- Christophe draws much of his winemaking philosophy from his time in Burgundy, the majority of which he spent working at as the cellar master at Domaine Vincent Girardin.
- The estate specializes in single-site/single-varietal expressions, showing the varied terroir of the Valley de L'Agly.
- Old vines are the focus, with all plots 70+ years old.
- The estate is fully biodynamic, and viticulture, vinification, and bottling are all performed in accordance with the biodynamic calendar.

APPELLATION

Côtes Catalanes

GRAPE VARIETY

Macabeu, Grenache Gris, and Carignan Blanc

FARMING

Biodynamic, Organic

SOIL

Schist

VINEYARDS & VITICULTURE

This vineyard was planted in 1950s on schist soils that are light and well draining. From this site you can see the 11th century Chateau de Queribus on the massif des Corbières.

HARVEST & VINIFICATION

The grapes are manually pressed. Juice is settled for 24 hours before fermenting with native yeast in used 500L barrels. Three grams of sulfur are added at press and then again after malo. Aged on the lees for eight months and raked once before bottling (in coordination with biodynamic calendar). Fining is done with milk protein and bentonite. The 2021 vintage was not filtered so it may be slightly cloudy in bottle.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL