



MARIUS CÉSAR

MARIUS CESAR wines pay homage to my ancestors, originally from a family of winegrowers and coopers established at the heart of Rhone Valley since the 1800s. MARIUS CESAR offers a large range of French wines coming from unique terroirs and selected plots. Made from an ancestral know-how, MARIUS CESAR style ensures automatic complexity and intensity on every cuvee. "Spiritus Pontificum" or Spirit of the Popes was created to honor the nine Popes established in Avignon during the great schism, from 1305 to 1429.

Variety: 80% Grenache, 10% Syrah, 10% Mourvèdre

Color: Red

Alcohol content: 15,0%

Press: 92 pts Wine Enthusiast (vint. 2018), 90 pts Wine Spectator (2018)

92 pts Wine Spectator & Wine Enthusiast (2019),

94 pts Wine Enthusiast (2020), 92 pts Wine Spectator (2020)

AOC CHATEAUNEUF-DU-PAPE « SPIRITUS PONTIFICUM »

TERROIR

Selected plots from limestone, pebbles (galets-roulés) and sands.

This great wine shows a beautiful concentration and a rich symphony of aromatic notes: red fruits (strawberry mainly), spices, truffles, "garrigue" ("scrub land"). A patient maturation in 100-year-old large oak casks and French oak barrels during one year greatly develops the smoothness and richness of the aromas and tannins.

VINIFICATION & AGEING

Sustainable viticulture, de-budding, de-leafing and green harvest limit the yield and increase the quality. Hand-picking, de-stemming, gentle crushing is followed by a controlled fermentation at 28°C and a 3-to-4-weeks maceration. The tannic Grenache, Syrah and Mourvèdre are aged in French oak barrels, while the softer Grenache is matured in concrete vats and 100-year-old large oak casks to preserve the fruit. Bottling takes place in November, after a year of ageing and a light filtering.

TASTING NOTES

« Richness and Unctuousity »

Color – Ruby with purple glints.

Nose – Rich symphony of red fruits (strawberry dominates), spices, truffles and « garrigue » (« scrub land »)

Palate – Rich and unctuous, with long lasting aromas of red fruits and spices, the cuvée will seduce the amateurs of fruit in its youth, and those who will age the wine (up to 10 years) to savor its full potential and unique truffles and « garrigue » notes.

FOOD & WINE PAIRING

Serve at 60° F. Open 4 hours in advance.

Savor with beef in black olives sauce, grilled rib steak in pepper sauce, roasted lamb with vegetable stew, fresh goat cheeses, chocolate fondant (old vintages).

