



Wines

Wines

R² CHÂTEAU
DE MORIÈRES
MARQUE DÉPOSÉE
Marguillès de Bouymerod
LA CLAPE
2015



w w w . m a r m o r i e r e s . c o m



Since 1826, eight successive generations produce elegant great wines from the largest vineyard of the *La Clape Cru*.



Represented by the Count
Jehan de Woillemont, engineer
oenologist, who handles the
destiny of the family vineyards.



COMMANDERIE
SAINT PIERRE LA GARRIGUE

History

826

First appearance of the name of *Marmorières*. Indeed, Villa Marinorema changes name to *Marmoreria infra leci insula*. The story begins however in the vineyard, a long time before the romans and Julius Caesar which granted the vineyards of *La Clape* to its greatest standards.



Barthélémi François de Raymond,
First generation

1826

PURCHASE OF THE
MARMORIÈRES VINEYARD BY
THE MARQUIS OF RAYMOND-
LASBORDES

He is the first generation of the family who settled in *Marmorières* and has built the current castle inspired from plans of the eighteenth century.

1878

A DISASTROUS DESTRUCTION

The entire vineyard of *Marmorières* is restored after its destruction by phylloxera between 1868 and 1878. Then has followed in 1911 the purchase of 20 hectares of vines adjoining field, which produce our *Pays d'Oc* wines.



1953

BIRTH OF THE LA CLAPE CRU
Creation of the *la Clape* union;
the first president and founder
has been the Countess de
Woillemont.

Marie-Louise de Woillemont,
5th generation

2005

MARMORIÈRES REBIRTH

The 8th generation, Count Jehan de Woillemont, purchase the *Commandery of St. Pierre la Garrigue*, 41 hectares vineyard overlooking the Mediterranean Sea in the *la Clape*. Within a eight years time, half of the vineyard, found in the state of abandonment, has been renewed and the olive trees re-cultivated.

2011

THE NEW GENERATION

The eighth generation,
represented by the four
children of the Count de
Woillemont: Alain, Christine,
Erik and Jehan.

Jehan de Woillemont,
8th generation



Domain

The castle of *Marmorières*, located 10km from the Mediterranean sea, includes an exceptional climate with a very important sunshine and a maritime which tempers the summer semi-arid heat.



Marmorières covers 350 hectares in the municipalities of *Vinassan* and *Fleury d'Aude*. The *Commandery of St Pierre la Garrigue* overlooks the Mediterranean sea on about 60 hectares.



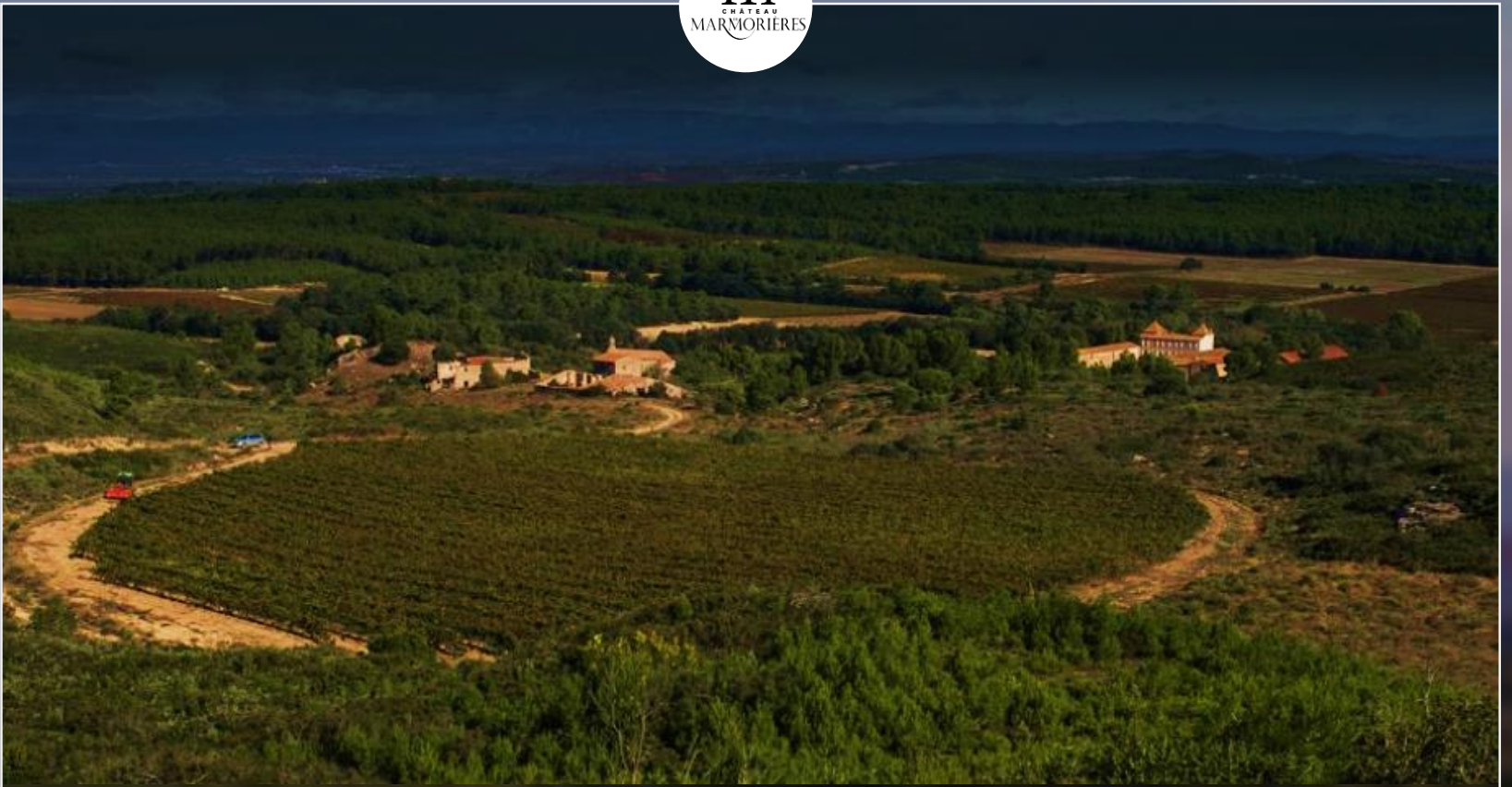
Woillemont is the oldest family settled in *La Clape* area (1826) and one of the oldest in *Narbonne* (12th century).

Vineyards

The vineyards of *Marmorières* extend on 160 hectares, some parcels admire the Pyrenees, others are planted on limestone hillsides, enjoying the fresh sea. The presence of such a diversity of territories and 16 vines varieties allow the development of complex aromas and extraordinary finess.



The vineyard is located in the heart of the old "Lakes Island" and enjoy the finest soils to produce wines. The surrounding scrubland, pine forests, the proximity to the sea and the clay-limestone soils allow to reach a perfect aromatic and phenolic ripeness with perfect berries. Thanks to the sea sprays and a milder temperature wines are fine, aromatic and structured.



The plots are planted on limestone soils of the Cretaceous with a presence of gravel on the foothills of the cliffs. The vineyard, horseshoe-shaped turns eastward and receives full maritime freshness that gives an optimal maturation to the berries. The vines are conducted in royat cord and cup to limit returns, bringing aromatic intensity and structure.

In *Marmorières* you can find olive trees, almond trees, pine trees, fennel, rock roses and other flowers smelling scrubland. Hares, rabbits and partridges share territory with wild boar in bright sunshine and some windy whims.



Harvest

Red

Syrah, Grenache Noir, Mourvèdre, Carignan, Cinsault,
Merlot, Cabernet Sauvignon, Caladoc, Marselan,
Grenache Gris, Mourvèdre, Zinfandel & Petite Syrah

White

Bouboulenc, Grenache blanc, Marsanne, Viognier,
Vermentino, Chardonnay, Roussanne
& Muscat Petit Grains



Barrels

*Commanderie Saint Pierre la Garrigue
and Marquis de Raymond wines are
aged in French oak barrels of 225,
228, 400 and 500 liters.*



EVOLUTION R
CHENE FRANCAIS
MT
15

Awards



COMMANDERIE SAINT PIERRE LA GARRIGUE

2019

Red 2017

Gold medal at Vinalies Internationales



2018

Red 2015

Wine Spectator, 91 pts

White 2015

Wine Spectator, 91 pts



2017

White 2015

TOP 100 vins Languedoc-Roussillon-Sud-Ouest

Red 2015

Gold medal at concours des Vignerons Indépendants



2016

Red 2013

Wine Enthusiast, 85

Red 2014

Bronze medal at DECANTER

Commanderie de Fleury White 2015

Bronze medal at concours des Vignerons Indépendants



2015

Red 2013

Trophy Top 100 vins Languedoc-Roussillon



2019

Marquis de Raymond Red 2017

TOP 100 France

Les Amandiers red 2017

Silver medal at Vignerons Indépendants



2018

Les Amandiers Red 2016

Gold medal at Lyon

Marquis De Raymond Red 2016

Gold medal at Vignerons Indépendants

Les Pinèdes White 2017

TOP 50 Best Languedoc White Wines at DECANTER



2017

Les Olivettes Rosé 2016

One Star At Guide Hachette Des Vins 2017-2018 Rosés

Les Amandiers Red 2015

Silver Medal At Concours Des Grands Vins De Mâcon

Le Bois Fleuri Red 2015

Silver Medal At Concours International Des Vins De Lyon

Les Amandiers 2015

Bronze Medal At DECANTER



2016

Marquis de Raymond Red 2014

Gold Medal At Concours International De Vins De Lyon

Les Olivettes White 2015

Gold Medal At Concours Des Grands Vins De Mâcon

Les Amandiers 2014

1 Star at Guide Hachette des Vins 2017

Marquis de Raymond 2014

Bronze medal at DECANTER



Varieties



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CHATEAU
MARMORIÈRES

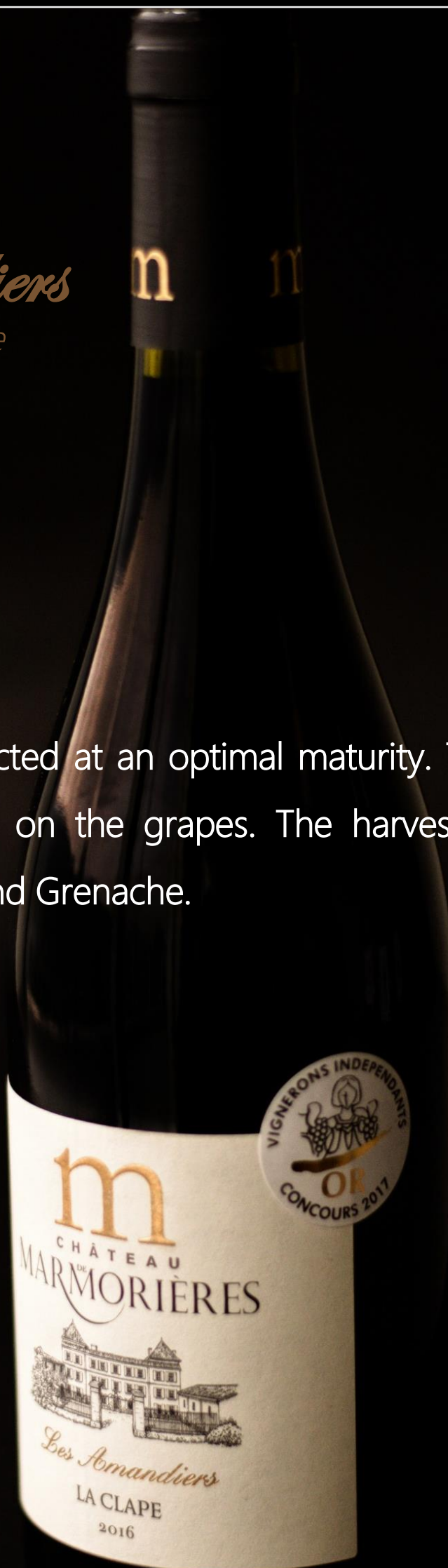
Les Amandiers

Syrah & Grenache

The grapes are collected at an optimal maturity. The taste of the berries depends on the grapes. The harvest is entirely destaling for Syrah and Grenache.



"The attack is tasty, the tannins are fine and velvety. Mid-palate, aromas of plums, roasted coffee blend with notes of garrigue. It can be served very well with red meats, wildfowl and a Cassoulet." Enjoy it with grilled red meat, with sauce and cheeses. Serve at 18 °C.



*Marquis de
Raymond*



Marquis de Raymond

Bourboulenc

40%

Grenache Blanc

30%

Roussanne

25%

Vermentino

5%

Racking to cold (4°C)

Slow vinification and controlled temperature (15°C)

Breeding in new barrels of French oak for 500l and tank.



"The nose contains a powerful notes of citrus, brioche butter and white fruit. In the mouth the wine course tastes buds to make a remarkable volume. The wine is accentuated by a wonderful freshness and a very pleasant citrus note. The wooded, melted flavor announces a wave of remarkable freshness."

The white wine can be chilled outdoor with a grilled salmon or with cheese. Serve at 13 °

*Marquis de
Raymond*



Marquis de Raymond

Syrah, Grenache, Carignan & Mourvèdre

The grapes are collected at an optimal maturity. The taste of the berries depends on the grapes. The harvest is entirely destalked for Syrah and Grenache; the Carignan and Mourvedre are vinified in whole clusters in carbonic maceration.

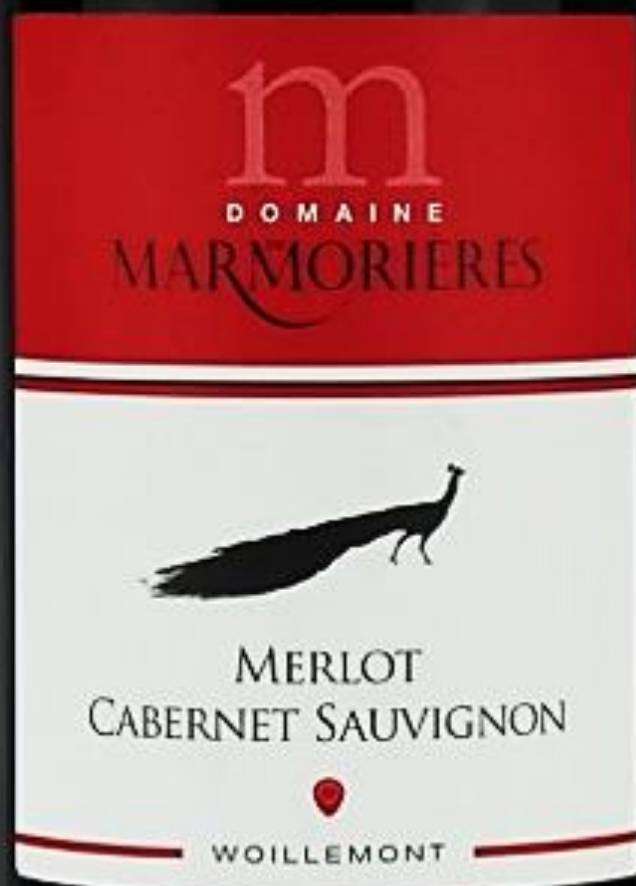


*“The attack is rich and generous. The tannins are of excellent quality and well blended revealing notes of red fruit (cherries) and spices (pepper, eucalyptus). A large Clape, revealing its soil”.
Enjoy this wine with grilled red meat, a cassoulet and served at 18 °C.*

Cuvée Les Paons

Merlot & Cabernet Sauvignon

The grapes are collected at an optimal maturity. The taste of the berries depend on the different grapes. The harvest is entirely destemmed and crushed. Formations take place in the vineyard. More elegant Merlot is assembled with Cabernet Sauvignon to win in structure and complexity.



"Beautiful purple color wine with a purplish reflection. The nose notes intense of small red fruits, spices and cherry. In the mouth, the wine is a beautiful structure leaving the place with red fruits".

Enjoy it with grilled red meat and cheese slices. Served at 18 °C.

Cuvée Les Paons Viognier-Vermentino

Grapes are picked up at maturity after tasting berries depending on the grapes. The harvest is entirely destalked and the presses are isolated and then fermented, after settling at low temperature (13°C). Viognier has powerful aromas assembled to vermentino but more subtle and fine.

*"Beautiful pale yellow color with grey highlights; the nose is intense notes of dried fruits mingling citrus. The wine has an beautiful voltage thanks to its freshness and its aromatic notes".
Enjoy with oysters of Gruissan, grilled fish or as an aperitif. Served at 11 °C*



Cuvée Les Paons

Grenache-Cinsault

The grapes are collected at an optimal maturity. The taste of the berries depends on the different grapes. The harvest is destalking entirely and the presses are isolated and then fermented. Settled at a low temperature (13°C). The structure of the Grenache is assembled tot the Cinsault but more subtle and fine.



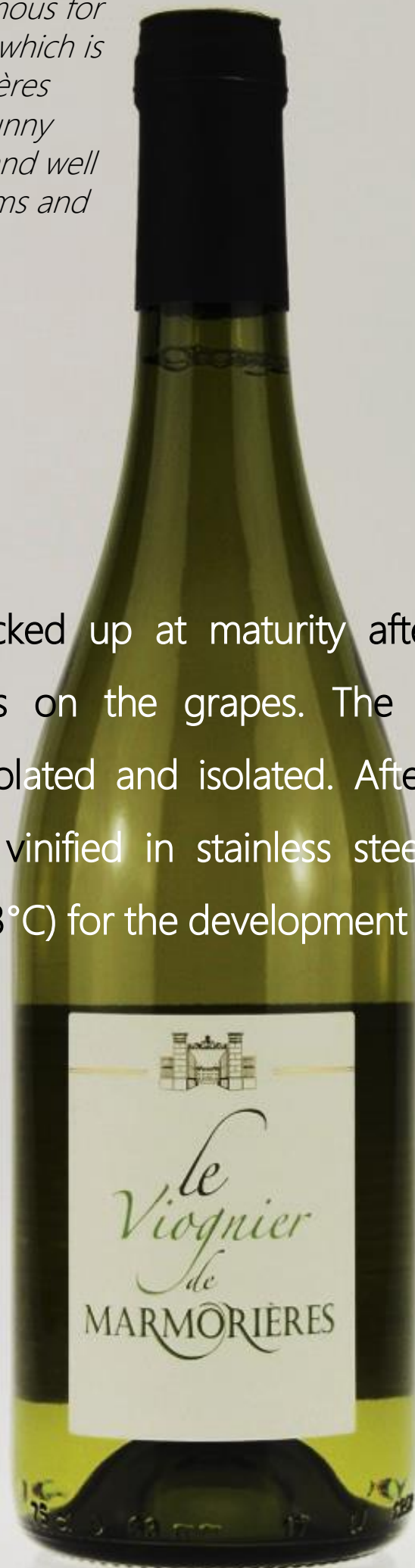
"Beautiful petal pink color with grey highlights. The nose is intense with notes of small red fruits. The wine is beautiful voltage thanks to its freshness and aromas".

Enjoy it with salads, grilled fish, or just as an aperitif.

"The Viognier is a genuine varietal from North Côte du Rhône North specially famous for the Condrieu appellation which is a real success in Marmorières thanks to the fresh and sunny terroir. The mouth is full and well balanced with deep agrums and nuts aromas".

Viognier
Viognier

Grapes are picked up at maturity after tasting berries which depends on the grapes. The harvest are fully destemmed, isolated and isolated. After a cold settling, the wines are vinified in stainless steel tanks at a low temperature (13°C) for the development of aromas.



*A very good wine to taste
with grilled fishes or
cheeses. Serve at 13 °C*

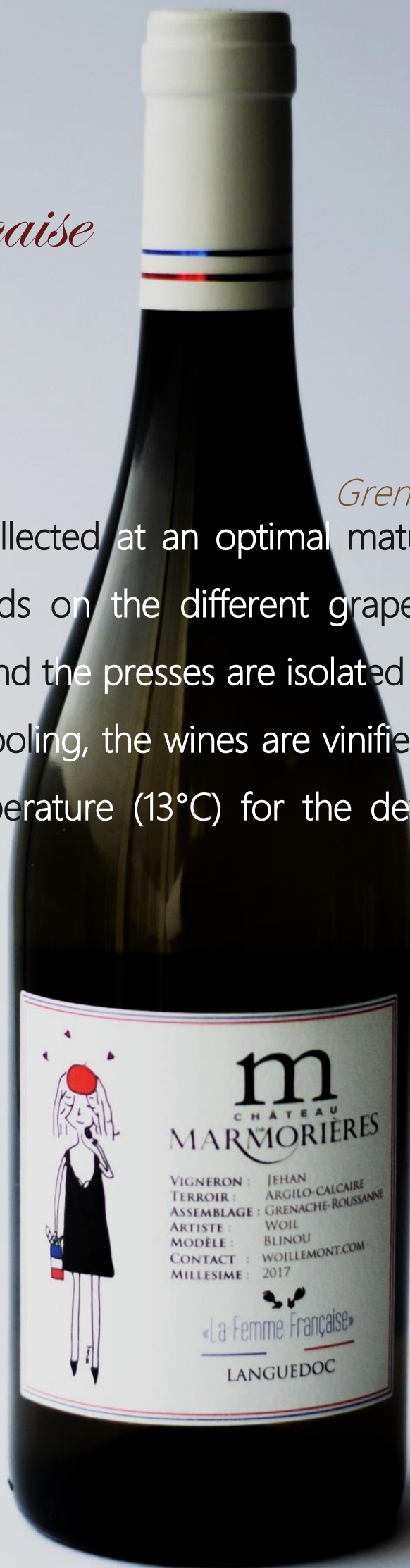
French Family



La Femme Française

Grenache & Roussanne

The grapes are collected at an optimal maturity. The taste of the berries depends on the different grapes. The harvest is totally destroyed and the presses are isolated according to their qualities. After a cooling, the wines are vinified in stainless steel tanks at low temperature (13°C) for the development of the aroma.



"The wine has a beautiful crystal color with grey highlights. On the nose, aromas of white fruit mingle with notes of yellow flowers. Mouth reveals a beautiful tension accompanied by floral notes backed by revealing acidity and minerality of the wines from la Clape".

*Enjoy it with grilled salmon or with a cheese
Served at 13 °C.*

L'Homme Française

Syrah & Grenache

The grapes are collected at an optimal maturity. The taste of the berries depends on the different grapes. The harvest is destalking entirely and vinified in the traditional way with a maceration of three weeks. Syrah is associated with Grenache, Carignan and Mouvèdre.



"Beautiful dress, purple color with violet reflections. The nose is fruity and spicy, revealing aromas of cherry and menthol. On the palate the tannins accompanies a wonderful freshness and a palette of aromas of garrigue, clove and eucalyptus".



Enjoy it with red meats and poultry sauce served at 18 °C.

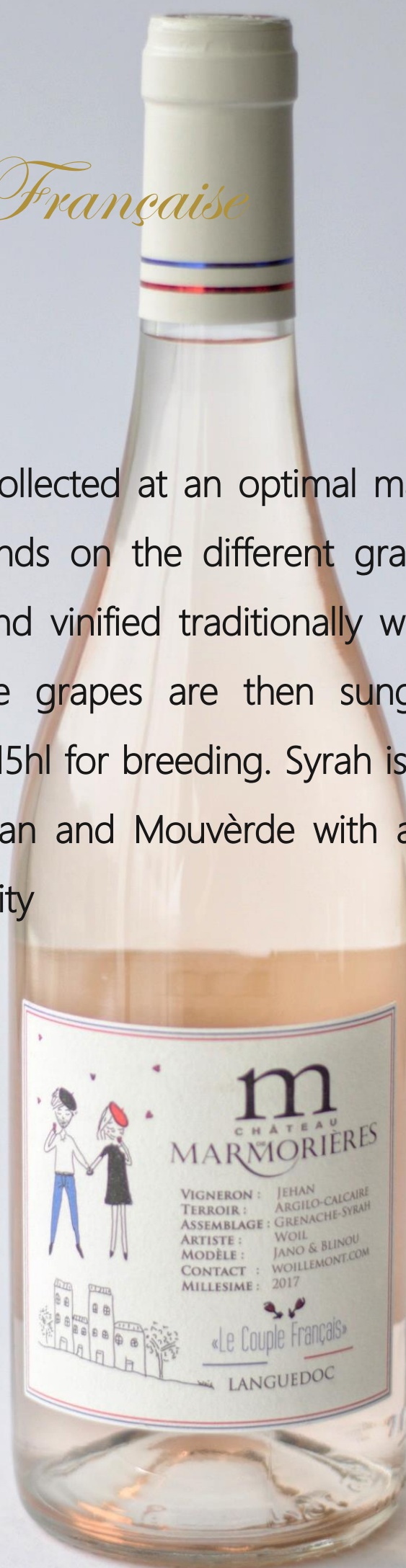
Le Couple Française

Grenache & Syrah

The grapes are collected at an optimal maturity. The taste of the berries depends on the different grapes. The harvest is destalking fully and vinified traditionally with a maceration of three weeks. The grapes are then sung in the centenary lightning within 215hl for breeding. Syrah is associated with the Granache, Carignan and Mouvèrde with as result a beautiful aromatic complexity



"Beautiful purple colour cress with violet reflections. The nose is fruity and toasted, reveling aromas of dried and black fruit. In the mounth tannins are accompanied by power of a wonderful freshness and a palette of aromas. Typical from la Clape".



Enjoy it with salads, fresh cheeses and grilled chicken, serve at 13 °C.



COMMANDERIE
SAINT PIERRE LA GARRIGUE

Varieties

www.commanderie.marmorieres.com



Grand Maître
Limited edition





Grand Maitre

Syrah, Mourvèdre & Carignan

The grapes are picked at an optimum maturity after tasting the berries according to the grape varieties. The harvest is totally destroyed. The alcoholic fermentation takes place in ovoid tanks for optimal convection and homogenization with a maceration of 15 to 21 days. The work is thorough, it is done with fingering and precision to extract only the most beautiful grapes. At the end of the fermentation, the wines are stored in 228 l oak barrels to achieve malolactic fermentation for 14 months. The selections are made in 1000 best vines (400 Syrah, 300 Mourvèdre, 300 Carignan). The vineyard has more than 160,000.

"Wonderful deep purple color. The nose is intense with some notes of dark fruits (cherry, blackberry) and spices. The mouth is full of pepper, eucalyptus and fruits such as olive, blackberry. Tannins are well made and balanced. This wine is hand made with elegance".

*Drink this great wine with grilled meats
or well aged cheeses. Serve at 16 °C*



*Pierre
La Garrigue
Rose*





Pierre La Garrigue Rose

Syrah, Grenache, Cinsault

The grapes are harvested mature after agreement with the grape varieties. After obtaining the harvest, the presses are isolated according to the qualities of the juices. After a fine settlement, alcoholic fermentations are obtained at low temperature (13 ° C) to maintain freshness and aromas. Syrah is associated with Grenache and Mourvèdre. With a beautiful rose petal color, it explodes on the nose with notes of strawberries and currants. In the mouth, the attack reveals a pleasant freshness and an aromatic palette of small red fruits.

"Beautiful rose petal color, the nose is explosive with hints of strawberries and currants. In the mouth, the attack reveals a nice freshness and an aromatic palette of small Red fruits".

To be enjoyed with white meats and salads or simply as an aperitif. Serve at 13 ° C



Pierre La Garrigue White

*Bourboulenc, Grenache,
Roussanne & Marsanne*

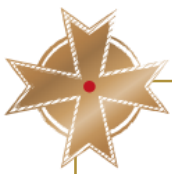
Only the first juices are selected after a night harvest to keep the most volatil aromas. Then the racking is made by cooling the juice at 4°C and the alcoholic fermentation begins. The temperature is maintained around 13°C and before the end of the fermentation the wines are aged in new barrels of french oak (228l & 500l). The lees are stirring every weeks during one month.



"The nose contains a powerful notes of agrums and white fruits. The wine develops great aromas of citrus, a wonderful minerality and a sweet volume thanks to well balanced wooden tanins. This wine can be kept in your cellar as long as you can resist to open it!"



**Serve at 13 °C
with grilled fishes
or cheeses.**



Pierre La Garrigue Red

Grenache & Syrah

The grapes are obtained at maturity after tasting the berries according to their variety. The harvest is completely finished and then vinified in the traditional way with a long maceration. In the last third of the alcoholic fermentation process wines are sung, using French oak barrels, 225l and 500l, and alcoholic fermentations and malolactic finishes under wood. The barrels are selected and the wines are assembled after 14 months of aging .



"Wonderful deep purple color. The nose is intense with some notes of cherry and prune. The mouth is full of pepper, menthol and fruits such as olive and blackberry. The aromas of the nose are revealed accompanying silky tannins".

Drink this great wine with grilled meats or well aged cheeses. Serve at 16 °C



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