

Chateau La Canorgue

Cotes du Luberon

If you have seen “A Good Year” with Russell Crowe, you’ve seen Chateau la Canorgue! Its charming vineyards and buildings were chosen by Ridley Scott for on-location filming of “A Good Year” during the 2005 harvest. The Margan family’s excellent wines were an added benefit for the whole crew. The chateau is built on ruins of a Roman villa in the village of Bonnieux, in the center of the southern French region known as the Luberon, on the northern edge of Provence. The beautiful old chapel on the label is part of the property, which was all part of a fiefdom granted by Pope Benoit XIV.

Chateau La Canorgue’s small wine property is a special place for the culture of the vine. Only the best suited regional varietals are grown here: Syrah, Grenache, Mourvedre, Carignan and Cinsault for red wines; Viognier and Chardonnay for whites. Natural quality is the goal; the Margan family chose organic and biodynamic methods to support this goal. Their vineyard is cultivated mechanically, without chemical pesticides or fertilizers, using only natural and local soil amendments. The average yield per hectares is only 30 hl.

Hand picked with strict selection, the grapes are fermented 8-10 days using traditional methods. After 4-6 months vinification in oak casks, the wine is bottled with a light filtration to preserve maximum aromas. The 2004 Cotes du Luberon red wine is made from 70% Syrah, 20% Grenache and 10% old Carignan. Its well-balanced and powerful palate matches well with lamb, red meat and cheese.

