In 1977, Brigitte and Jean-Pierre Fayard acquired the winery which at the time was 25 acres. Today, the Fayard family strives for this excellence by creating these wines with passion and talent. Château Sainte Marguerite is above everything a family affaire, a history of dedication, passion and talent.

The Fayard family is actively involved in every process of the winery and winemaking to continue to produce wines that are recognized as an iconic wine of Provence. Brigitte, Jean-Pierre and their children work together with all their competences and skills to contribute to the Château Sainte Marguerite legacy and adventure.

**2015 Harvest:** Experts are calling 2015 a vintage that is balanced in both quality and quantity. “We won’t reach the volume harvested in 2014, a particularly generous year,” said Baccino, “but it is quantitatively a great year, on average.” - www.winescholarguild.org

**L’Esprit de Sainte-Marguerite 2015**

**GRAPE VARIETY:** Grenache, Cinsault & Syrah

**TASTING NOTES:**
- Fruity and balanced.
- Round in the mouth an silky.
- Keynote: Raspberry.

**FOOD PAIRINGS:**
- This wine is ideal from aperitif to dessert.
- This rosé wine will match with Italian food, tomatoes, hot and spicy dishes.

**SERVED CHILLED:** at 46 °F

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Organic products carrying the logo must contain more than 95 percent organic components.

"We have the pleasure of informing you that all our wines are now registered by the Vegan Society.

You will therefore find a new sunflower logo on every back label.

From now on, our commitment to organic agriculture comes with an additional guarantee that our wines are free of chemical additives or animal origin (withdrawal of caseine, gelatine, fish based glue).

This demand comes from consumers for whom the avoidance of animal products is essential."

- Jean-Pierre FAYARD
Owner