Wijnfiche

Château Margaux - 1er G.C.C. | Margaux
France (MARGAUX) — 2012

Domain

Ch. Margaux

Château Margaux is one of the world's most renowned wine estates, located in the Médoc. The estate covers 265 hectares and was classified as a Premier Grand Cru Classé under the 1855 Bordeaux Classification. Following a difficult period in the 1970s, the estate was acquired in 1977 by André Mentzelopoulos, who invested heavily in the vineyards and the quality of the wine. After his death in 1980, his daughter Corinne Mentzelopoulos took over the estate and continued his vision. In the early 1990s, she entered into a partnership with the Agnelli family. In 2003, she bought back their share and once again became the sole owner. Under her leadership, Château Margaux grew into one of the absolute benchmarks of the great wines of Bordeaux.

Vinification

Nowadays, barrel ageing is carried out as early as possible after the completion of fermentation, towards the end of October or the beginning of November. At Château Margaux, this always takes place in new French oak barrels, whose aromatic finesse and powerful tannins exert a natural influence on the wines. The wines are aged for an average of two years before being bottled.

Taste

An expressive and mature wine. The nose initially reveals aromas of ripe red fruit, followed by notes of oak and grilled aromas. On the palate, the wine is concentrated and highly expressive, with abundant fruit, great finesse and beautifully refined tannins. This feminine and delicate wine is best enjoyed after 10 years of bottle ageing.

Food pairing

Calfs nuts - stewed | Roast beef | Poultry - guineafowl with blueberries | Lambscarré - roasted

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (87%), Merlot (10%), Cabernet Franc (2%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

