Wijnfiche

# Château Margaux - 1er G.C.C. | Margaux
# France (MARGAUX) — 2017

**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**

At Château Margaux, winemaking is defined by precision, patience and respect for the terroir. Following an exceptionally careful selection, with less than 40% of the harvest destined for the Grand Vin, the grapes are fermented separately by individual plot. Gentle extraction ensures an optimal balance between concentration, freshness and refined tannins. The finest wines are then blended and aged for an average of 21 months in new French oak barrels, allowing structure, complexity and harmony to develop further. By monitoring each batch separately and carefully controlling every stage of the process, the character of each vineyard is expressed with the greatest possible precision.

**Taste**

Deep garnet-purple colored, it needs a little coaxing to reveal alluring notes of blackcurrant cordial, Black Forest cake and black raspberries with suggestions of candied violets, tilled soil, fallen leaves, licorice and espresso plus wafts of underbrush and rosehip tea. Medium-bodied, the elegance and finesse on the palate is simply bedazzling, exuding a quiet intensity of fresh black fruits layered with oh-so-subtle floral and earth nuances. It has a soft, velvety texture and seamless freshness to support the tightly wound flavors, finishing long and perfumed.

**Food pairing**

Calfs nuts - stewed | Roast beef | Lambscarré - roasted

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (89%), Merlot (8%), Cabernet Franc (2%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

