Wijnfiche

Château Margaux - 1er G.C.C. | Margaux
France (MARGAUX) — 2018

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

Château Margaux displays a deep ruby-red colour and seduces on the nose with aromas of blackcurrant, red berries, black cherries and violets, complemented by subtle notes of forest floor and the cedarwood of a cigar box. On the palate, the wine is intense and concentrated, yet so elegant and refined, with beautiful freshness and a layered fruit structure. The silky tannins provide depth and balance. The finish is exceptionally long and harmonious: a beautiful combination of power and finesse.

Food pairing

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

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (90%), Merlot (4%), Cabernet Franc (4%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17 °C

Taste profile: Complex with firm tannins

