

# **Château Margaux - 1er G.C.C. | Margaux France (MARGAUX) – 2018**

## **Vinification**

The barrel aging is carried out as early as possible after the completion of the fermentations, towards the end of October or the beginning of November. At Chateau Margaux, this always takes place in new French oak barrels, whose aromatic finesse and powerful tannins have a natural influence on their wines. The wines age on average for 2 years before being bottled.

## **Taste**

So much ash, tobacco and earth to the bright blackberry and currant aromas. Flowers too. Fresh. Full-bodied with seamless tannins that spread across your palate and caress every square centimeter. It's shows loads of ripe-berry, cherry, currant and chocolate character, as well as walnut and light cedar. Then the finish goes on for minutes. Extremely refined and elegant, despite the structure. 90% cabernet sauvignon, 4% cabernet franc, 4% merlot and 2% petit verdot. A joy to taste, but drink after 2025.

## **Food pairing**

Calfs nuts - stewed | Roast beef | Poultry - guinea fowl with blueberries | Lamb carré - roasted

## **General information**

Type: Red wine

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

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17°C

Taste profile: Complex with firm tannins

