

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

Vinification

The objective of ageing in barrels is to allow the wines that so deserve to acquire a potential of harmonious ageing in bottles. During this period of about two years, a certain number of physico-chemical transformations occur naturally, which lead to a perfect transparency and a better wine stability, as well as a refinement of its organoleptic character.

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, Lamb carré - roasted

General information

Type: Red wine

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

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18°C

