



Wijnfiche

Pavillon Rouge – Sec. Vin du Chateau Margaux | Margaux France (MARGAUX) – 2020

Vinification

The harvest commenced with the early-ripening Merlot grapes on September 10. Subsequently, the entire harvesting team accelerated their efforts as, in the latter half of the month, the Cabernet Sauvignon and Cabernet Franc grapes also needed to be harvested. The harvest concluded on September 30. Fermentation took place in oak barrels, followed by an additional aging period in new barriques for 18-24 months. Finally, the wine is clarified using egg whites.

Taste

Pavillon Rouge is the second wine of the world-renowned Château Margaux. As customary, only a small portion (31%) of the harvest is utilized to craft an exceptionally balanced, robust, and supple wine. It boasts a pure and full bouquet of dark fruits and spices, complemented by fine tannins and a juicy, fruity, and lingering finish. A remarkable wine with outstanding aging potential!

Food pairing

Game - hare | Lamb | Rabbit

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (75%), Merlot (18%), Petit Verdot (5%), Cabernet Franc (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C