



CHÂTEAU MARGAUX

A history of excellence in Bordeaux spanning five centuries. One of the five "First Growths" classified in 1855 by Empereur Napoléon III.



Margaux du Château Margaux 2014

Margaux, France

ESTATE

It is difficult to sum up in a few lines the long and splendid history of the estate. It was already known in the 12th century but there were not yet any vines. In the 16th century the estate anticipated the future development of the Médoc, which was to start abandoning the cultivation of cereal crops in favor of vines, and Château Margaux became a high place in the art of growing and making wine.

WINE

For nearly two decades, Château Margaux have been making a third wine from their estate as part of a stricter selection process for their Château Margaux and Pavillon Rouge. Starting with the great vintage of 2009 it was clear that there were high quality vineyards producing high quality fruit that while not quite at the level of today's Pavillon Rouge, were still of a level that would make Château Margaux proud to put their name on the label.

VINEYARD

The estate has 200 acres under vine. Each plot and each variety are treated differently from pruning throughout the growing season. Chateau Margaux' goal is to nurture and maintain vines for as long as possible, as they believe vines need to reach 20 years of age to produce great wine. The estate is constantly trying to understand through experimentation how to improve soil health and fruit quality. Today, no insecticides are used, there is an important balance of healthy insects to counter pests, and any number of experiments with ploughing, organic farming, and biodynamic applications are ongoing. A final key point to note, Margaux has for the last 30+ years had among the lowest yields in the Medoc.

WINEMAKING

Harvest: The red harvest from the 29th of September to the 10th of October.

Variety: 49% Cabernet Sauvignon, 49% Merlot, 2% Petit Verdot

Fermentation: In oak barrels.

Aging: 15 months in new oak barrels.

Alcohol: 14%

VINTAGE

After a very wet and mild winter, without any significant cold spells, spring was pleasant. May was rather cool and June was quite warm, so flowering happened on the usual dates, and under very favorable conditions. July was unremarkable but August was cooler, one of the coldest in recent times. These low temperatures made it difficult for the grapes to change color, which took a long time. As it often happens in Bordeaux, at the end of August anything is still possible; The really fine sunny weather of September brought both heat and drought which enabled the grapes to ripen perfectly, and the harvest to take place under ideal conditions.

TASTING NOTES

This wine has an immediate freshness, charm and elegance on the palate. The delicate, floral and fruity nose gives way to a gentle and smooth mouthfeel and finishes on a tighter note - a reminder that this is a concentrated wine with a bright future ahead of it.