



CHATEAU MARGAUX



Margaux du Chateau Margaux 2015

Champagne, 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 Chateau Margaux became a high place in the art of growing and making wine.

WINE

For nearly two decades, Chateau Margaux have been making a third wine from their estate as part of a stricter selection process for their Chateau 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 Chateau 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

Variety: Cabernet and Merlot

Fermentation: in oak barrels

Aging: The wine was aged for 15 months, in 10% new oak and 90% second use barrels.

Alcohol: 14%

VINTAGE

Winter, which was appreciably colder than those of the previous years, caused late, but perfectly regular blossoming. Dry and sunny weather in the spring made for optimal conditions, so flowering took place very quickly and homogenously. This hot, dry weather persisted throughout the months of June and July. Fortunately a little rain in August arrived just in time to ensure a quick and regular colour-change. The drought, which arrived again in September, together with very warm days and cool nights, enabled the grapes to balance their richness in sugar with good acidity, to render their tannins more silky and to make their aromatic potential more complex.

TASTING NOTES

It is just like all the best wines of the vintage, fresh, fragrant, very soft on the palate, and with no hint of harshness or aggression. It is a charming wine that appeals to delicate foods and although it does not have the same keeping capacity as the other vintages, will nevertheless offer immediate pleasure to the enthusiasts who taste it.