



CHÂTEAU DU TERTRE

GRAND CRU CLASSÉ EN 1855

MARGAUX



OWNER	Albada Jelgersma Family
GENERAL MANAGER	Alexander van Beek
REGISSEUR GENERAL	Lorenzo Pasquini
TECHNICAL MANAGER	Frédéric Ardouin
CONSULTANT	Eric Boissenot

VINTAGE 2019

SOIL	Clayey gravel and Sand
SURFACE	45 ha
BLEND	54 % Cabernet Sauvignon 27 % Merlot 13 % Cabernet Franc 6 % Petit Verdot
HARVEST DATES	September 23rd to October 11th
WINEMAKING	Optical and manual sorting Wood, concrete and stainless steel tanks Maceration 21 days at 24°C
AGEING IN BARRELS	French barrels 30 % new oak 12 months of ageing in barrels

At Château du Tertre, the mixture between clayey gravel on the upper parts of the hill and sandy gravel on the lower ground ensures a moderate yet constant water supply that limits excessive water stress.

The strategy for the 2019 vintage was to do everything possible to preserve the elegance and delicacy that are characteristic to the property, while at the same time giving density to the mid-palate.

The harvests took place over a relatively short period, from September 23rd to October 11th, corresponding to 19 days of picking. Macerations were carried out as gently as possible, with moderate temperatures and a fairly short period of contact between the skins and the juice.

This is a terroir whose delicacy obliges us to be very conservative in the way we manage maceration and extraction, adopting a minimum-intervention approach.

The result is a fresh, dense, generous, aromatic wine with no trace of excess.

A wine of complexity that can be aged for decades being at the same time a joy to drink in its youth.