



CHÂTEAU DU TERTRE MARGAUX

GRAND CRU CLASSÉ EN 1855

TENANT FARMER
GENERAL MANAGER
TECHNICAL DIRECTOR
CELLAR MASTER
CONSULTANT OENOLOGISTS

Joseph Helfrich
Cynthia Capelaere
Romain Beurienne
Louise Straub
Eric Boissenot & Marco Balsimelli

VINTAGE

2022

SOIL

Garonnais gravel and glaciated sand

AREA UNDER VINE
AREA IN PRODUCTION

52 ha / 128 ac
40 ha / 99 ac

PLANTINGS

58 % Cabernet Sauvignon - 18 % Merlot
14 % Petit Verdot - 10 % Cabernet Franc

BLEND

57 % Cabernet Sauvignon - 23 % Cabernet Franc
15 % Merlot - 5 % Petit Verdot

AVERAGE VINE AGE

16 years
Vineyard restructuration to be completed by 2035

HARVEST

Hand picking
September 8th to 27th

VINIFICATION

Wooden, concrete and stainless steel vats
Gentle extraction
Maceration twenty days

MATURATION

Bordeaux barrels
60 % new, 40 % one wine
14-16 months

TASTING

The Merlots are flavourful and fresh, a typical expression in the best years. The Cabernet Francs are elegant, refined, with a silky texture and a lovely tension. Concentration, rich fruit and powerful tannins characterise the Petit-Verdets. Finally, the Cabernet Sauvignons show incredible density and perfect balance between the very essence of fruit and their tannic backbone. These are undoubtedly the best Cabernets ever produced at the estate. Blending affirms a Château du Tertre 2022 magnificent for its ripeness, its density and its concentration.



www.chateaudutertre.fr

