



CHÂTEAU
DU
TERTRE
MARGAUX

GRAND CRU CLASSÉ EN 1855

TENANT FARMER
GENERAL MANAGER
TECHNICAL DIRECTOR
CELLAR MASTER
CONSULTANT ŒNOLOGISTS

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

65 % Cabernet Sauvignon - 18 % Petit Verdot
18 % Merlot

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
40 % new, 60 % one wine
12 months

TASTING

This second wine is characterised by its juicy, rich fruit and its full, supple texture. The 2022 vintage has provided remarkable density and tension to this plot selection, perhaps more than in any other vintage. The dominance of Cabernet Sauvignon in this blend makes this wine a true representation of our property.



www.chateaudutertre.fr

