

Vintage 2019

After a hot and dry summer which lasted until the weekend of the 20th of September, and despite two heatwaves, in June and July, the Margaux appellation has produced a particularly high-quality vintage.



Harvest Time : 25th of September until 16th of October 2019

Harvest: hand picked in crates, selective sorting in the vines and in the cellar

Alcoholic fermentation: between 8 to 12 days, no yeasting

New barrels: 70%

Estimated Alcoholic Volume: 13,9%

Blend: 54% Cabernet-Sauvignon 35% Merlot 6% Cabernet-Franc 5% Petit-Verdot

Tasting comment:

A delicate Malescot which makes it a gourmet wine despite a tight tannic structure.

We will have to wait for this vintage to fully express the freshness of its cabernets supported by a body full of merlots.

As for the cabernet-francs and petit-verdots, they are like salt and pepper which densify and reveal this wine.