

Millésime 2012



Château Giscours
GRAND CRU CLASSÉ EN 1855
MARGAUX



CHATEAU
DuTERTRE
GRAND CRU CLASSÉ



MARGAUX





2012



CHÂTEAU DU TERTRE

GRAND CRU CLASSE EN 1855

MARGAUX

2012

2012: A year for Great Terroirs

A harsh winter and a cold week with some snow at the beginning of February gave the vines a good rest. This was followed by a particularly rainy spring with temperatures well above seasonal averages.

The very mild but wet spring enabled plenty of growth before the vines flowered.

Flowering took place in first half of June and suffered from numerous rainy spells, resulting in losses due to flower abortion.

Canopy management tasks, such as the attachment of the vines to supports, removal of excess foliage and thinning were more important than ever in order to optimize yields.

The second half of the year continued to surprise us with unusual weather conditions. There were extended hot periods during August which resulted in severe water stress. Again, this had the effect of reducing yields. However, the sunshine and heat created optimal conditions for the grapes to start ripening and make gentle progress towards the harvests.

High temperatures in August continued until mid-September enabling the grapes to ripen to perfection and be picked at the end of the month and during the first half of October.

The canopy management work resulted in relatively early harvests, enabling a precise selection of only the best quality bunches.

The 2012 vintage offers delightful complexity. With fruity, well-rounded, voluptuous, silky Merlots and balanced Cabernet Sauvignons accompanying the wines with elegance and finesse.

2012 has already given us some surprises, and looks like it will continue to do so...



2012

The first snips of the secateurs could be heard on 27 September, that is to say, relatively late. We began with the earliest Merlot grapes. Harvesting of the Petit Verdot and Cabernet Sauvignon began on 8 October and continued until 18 October for some terroirs.

There would not appear to be a "big brother" for this vintage in recent years. It will be remembered for its series of extremes.

Great terroirs produce great vintages... This complex vintage has demonstrated how the character of our terroirs is essential to the success of our wines. Despite the changeable weather, the terroir was able to pull through and deliver this precious nectar.

The Merlot benefited from the sunshine in August to offer a beautiful aromatic freshness, full of sweetness, that brings a voluptuous quality.

The Cabernet did not disappoint, bringing out the best in the Margaux terroir with a superb silkiness. Tannins, freshness and acidity combine to produce a wine full of finesse and elegance.

The blend for Château Giscours' Grand Vin in 2012 was as follows: Cabernet Sauvignon: 69% - Merlot: 27% - Cabernet Franc: 4%.



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At the end of September, just before the harvest, the Merlot presented classic sugar levels, with a very promising balance between sugars and acids.

The first Merlot grapes were picked on 1 October, and the last on 3 October. The Cabernet and Petit Verdot were harvested between 8 and 17 October. The weather conditions, while changeable at times, allowed us to obtain a good quality harvest, with perfectly ripe grapes.

Canopy management tasks, such as thinning, removal of excess leaves and attachment of the vines to supports - always a vital factor in the final quality of the harvests - were particularly important this year. A year of extremes, with a harsh winter, a mild wet spring and then a hot summer, 2012 required special care.

The meticulous work carried out in the vineyard by our teams this year produced very satisfactory results, and the harvest was of excellent quality.

Like the terroir, the 2012 vintage offers elegance and freshness with a predominance of fruity, tannic notes.

Fine quality Merlot brings generosity and sweetness to this grand vin; the Cabernet Franc from the oldest vines brings voluptuousness; while the Cabernet Sauvignons offers finesse, preserving Château du Tertre's traditional style.

Château du Tertre's grand vin was made according to its usual blend, with Cabernet Sauvignon: 55% - Merlot: 27% - Cabernet Franc: 11% Petit Verdot: 7%.