

## TECHNICAL DATA

Grand Vin du Château Margaux, Pavillon Rouge du Château Margaux (2<sup>nd</sup> wine), Margaux du Château Margaux (3<sup>rd</sup> wine), Pavillon Blanc du Château Margaux

**AREA OF THE ESTATE:** 262 hectares (647 acres)

### VINEYARD:

- Red vines: 87 hectares (214 acres) entitled to appellation contrôlée status, of which 80 are under vine.

Grape varieties: Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc.

- White vines: 12 hectares (29 acres).

Grape varieties: Sauvignon white

### VINIFICATION:

- Red wines: Fermentations: in oak vats. Ageing: 18 to 24 months in new oak barrels. Fining: with egg white.

- White wine: Fermentation: in oak barrels. Ageing: 6 to 8 months in oak barrels.

### AVERAGE ANNUAL PRODUCTION:

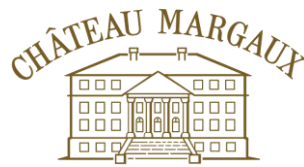
Château Margaux: 130,000 bottles (the average of the last three years).

Pavillon Rouge du Château Margaux : around 115,000 bottles.

Margaux du Château Margaux : around 40,000 bottles.

Pavillon Blanc du Château Margaux : around 12,000 bottles.

\*Since the 1997 vintage, we have produced a fourth wine, which is not bottled, but instead sold in bulk to a number of Bordeaux wine merchants.



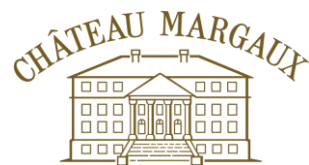
## TASTING NOTES 2010

### WEATHER CONDITIONS

Winter was quite cold and dry, causing some delay in the budding. Mixed weather conditions in the spring made the flowering process uneven and caused a little coulure in some of the older Merlot plots. Yet, as always, the great terroirs appear to have set their own agenda and ignored the vagaries of the weather, enjoying a fast and homogenous flowering process with perfect results. Then again, the Cabernet Sauvignon, which is so well suited to these lands, is not very prone to coulure. From the end of June until the last grapes were harvested in October, we experienced, once again, the type of drought typical of great Bordeaux vintages. Indeed, while on the one hand, the vines were spared any excess of water, thereby preventing unwanted foliage, they benefited from just enough moisture to favour ripening as well as enhance concentration in the grapes. While the 2010 weather conditions were reminiscent of 2009 and 2005, vintages are never completely alike. The summer of 2010 was as dry as 2009, yet cooler. The absence of extreme heat combined with cool nights compensated for the drought and probably allowed some of the great terroirs' young plants to reach a new quality threshold. It also favoured the aromatic character in all grape varieties, particularly in Sauvignon Blanc and Cabernet and enabled the maintenance of excellent acidity levels – the perfect foil for high levels of alcohol. (The picking began on 22<sup>nd</sup> September)

### CHATEAU MARGAUX

Unbelievable as it may sound, Château Margaux 2010 is at least as great a vintage as 2009. Once again, the Cabernet Sauvignon made the most of this very dry and cool year. With as much as 90% in the blend, the Cabernet makes the wine, providing it with exceptional aromatic finesse, restrained power and subtle freshness. There is not much room left for the Merlot (7%), Cabernet Franc (1.5%) and Petit Verdot (1.5%). The genius of these Cabernet plots is astounding. Château Margaux 2010 is sheer magic – think classic, with a twist. Classic indeed, thanks to its purity, finesse and soft and refreshing finish. Add to these qualities astonishing aromatic complexity and outstanding power and the result is an exceptional year. Technology and stringent selection make it a “modern” wine, while its magnitude and charm ensure a timeless Château Margaux vintage. This 2010 is beyond the realms of time and fickle fashions.



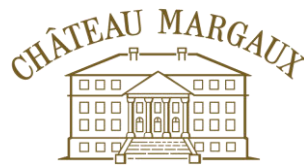
## PAVILLON ROUGE

Just like in 2009, grapes were harvested between the 23<sup>rd</sup> of September and the 15<sup>th</sup> of October. The entire vineyard benefited from excellent weather conditions, yet not all plots seem to have capitalised on this. The Merlot and the Cabernet planted in the most clayey soils reached high alcohol levels, which tended to affect their finesse rather than their balance. We blended them in the third wine, which is both larger in volume (24% of the crop) and better than it has ever been. It is the first time that the Pavillon Rouge, which made up 38% of the crop, accounts for the same proportion as the first wine.

This selection reflects the even higher standards we have set for Pavillon Rouge. It is indeed no longer a second wine but rather a different blend of the first one, with truly comparable tannic power. 66% Cabernet Sauvignon, 30% Merlot, 4% Petit Verdot: while these are practically the same proportions as in 2009, the quality is quite possibly superior. Never before has Pavillon Rouge come so close to Château Margaux.

## PAVILLON BLANC

The Sauvignon Blanc took full advantage of the 2010 summer weather: the ripening process was more even and the harvest, which started on September 9<sup>th</sup>, was shorter than last year. Once again, we sought a Pavillon Blanc that would be just as concentrated in flavour but less rich in alcohol than in past vintages. The only way to achieve this was to pick a little earlier and carry out stringent selections of grapes, presses and vats. The quantity this year will therefore be no more than previous years, unfortunately. 2010 is the epitome of great Pavillon Blanc vintages. It's fine, elegant, and very aromatic, and has wonderful richness and perfect balance on the palate, thanks to higher than average acidity. As well as being a guarantee of the wine's longevity, this acidity provides lovely freshness, making it attractive already. This Pavillon Blanc 2010 will undoubtedly go down as the model for the future vintages to follow.



## TASTING NOTES 2011

### WEATHER CONDITIONS

The wine-growing year started with a virtually summery climate, the months of April and May being a lot hotter and drier than normal. The start-up and growth of the vines was, therefore, very quick and flowering was particularly early. Following that, the months of June, July and August were rather cool, but not wet enough, especially at Margaux, to really change the drought status of the vineyard, a characteristic of the vintage.

The 26<sup>th</sup> and 27<sup>th</sup> of June were hotter than we had ever seen: numerous bunches of grapes, ready to ripen, taking into account the precocity of the vintage, were subjected to intense heat which caused some damage, particularly in the not very vigorous cabernet sauvignon parcels. The dryness of the vineyard after three months of drought probably amplified this phenomenon, of which the consequences remain generally limited.

The harvest, which started on the 25<sup>th</sup> August for the whites, and the 5<sup>th</sup> September for the reds, benefited from generally hot and dry weather, which allowed plenty of time for the various sorting operations made necessary by the problems of intense heat. Our only disappointment is the quantity: with a yield of 29hl/ha, the 2011 vintage is the smallest harvest for 20 years! (The picking began on 5<sup>th</sup> September)

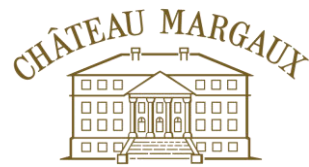
### CHATEAU MARGAUX

Whatever the conditions of the vintage, the “hard core” of the quality, that is to say all the parcels which make up the basis of the Château Margaux first wine blend, has been remarkably stable for the last three hundred and fifty years... These very great terroirs have a better resistance than the others to rain, drought and disease, and sometimes, even to the inconsistency of man. 2011 hasn't escaped this rule: we can find 38% of the harvest in the first wine, the same proportion as last year.

Of course the Cabernet Sauvignon also always largely dominates with 86% of the blend. This year it is uncommonly strong, vigorous and fortunately balanced with lots of smoothness. Then comes the Merlot (10%), the Petit Verdot (2%) and the Cabernet Franc (2%). Château Margaux 2011 is the most concentrated wine we have ever produced. And yet, we barely notice its tannins....

### PAVILLON ROUGE

Never has the Pavillon Rouge undergone such a rigorous selection: it only represents 28% of the harvest, of which more than a third goes into the third and fourth wines. It is, of course, the heterogeneity of the vintage, which is a consequence of the drought and intense heat, and especially of our determination to overcome it that explains this rigour. Thanks to this selection, the Pavillon Rouge 2011 is closer than ever to the quality and the style of the first wine, and is not too far away from the 2010.



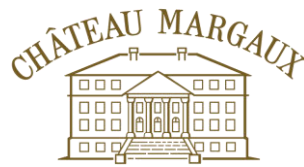
The proportion of the main grape varieties remains much the same as last year: 65% Cabernet Sauvignon and 25% Merlot. Only the Petit Verdot attained an historic level, 8%, because our plots which were replanted about fifteen years ago are at last beginning to produce excellent results. That leaves just 2% for the Cabernet Franc which was particularly successful in 2011.

The analytical balance of the Pavillon Rouge 2011 is absolutely classic: an alcohol degree of 13% and a pH of 3,6. Only the quantity of tannins is really historic, the highest ever measured. (April 2012)

## PAVILLON BLANC

In 2011, the white harvest was the earliest since 1893. We feared that the ripening of the grapes in the middle of the summer, just when the days are longest, and often hottest, would result in a wine without balance, too rich in alcohol, low in acidity and lacking taste. Thanks to the cool temperatures in July and August, not only was the balance maintained, but it was that of a great vintage!

2011 is a magnificent Pavillon Blanc, of completely the same lineage and level as the 2010. This result is, of course, the fruits of very rigorous selection: no more than a third of the harvest, although small, was retained for the final blending; it is nevertheless the same proportion as last year. In fact, the three most recent vintages - 2009, 2010 and 2011 - are probably the best we have ever produced.



## TASTING NOTES 2012

### WEATHER CONDITIONS

2012 marked the return of a great climatic classicism: a cold winter, especially in February, followed by a very wet spring, then a very dry summer before a return to rainy weather as from September 20th.

The heavy rain which lasted until July 15<sup>h</sup>, created very favourable conditions for the development of mildew. However this year we intensified our organic program with great success: not only have we not used any insecticide on the estate for 10 years, but in 2012 we only used one chemical treatment, as opposed to the usual 7 or 8 on the great wine plots. We're almost there...

From July 15<sup>h</sup> onwards, the weather was dry and moderately warm but punctuated by a few very hot days. Such conditions are typical of great Bordeaux classic vintages: they allow for the simultaneous ripening and concentration of the grapes. Only the less good terroirs and young vines suffered from the sudden transition from a very wet spring to a very dry summer.

The weather changed again from the first day of autumn: the moderate rains, which fell regularly from September 20th onwards, arrived too late to greatly upset the ripening or health of the grapes, but probably prevented, by a few days, 2012 from being the great vintage it should have been.

The harvest of the whites took place between the 10th and the 14th September, while the harvest of the reds was carried out between the 25th September and the 16th October, just before the weather really deteriorated...

### CHATEAU MARGAUX

The draconian selection – a little less than 34% of the harvest in the first wine - can for the most part be explained by the heterogeneity of the 2012 vintage, which is mainly due to the hydric stress experienced by young vines and sensitive terroirs. How disappointing not to have been able to add this fabulous plot of young 13-year-old Cabernets, which had done so well in 2010 and 2011, to the first wine! But how wonderful to see our greatest plots of mature vines reach such heights of concentration and elegance! The Cabernet Sauvignons (87% of the blend) are remarkable: powerful, dense, full-bodied and refined. The two usual batches of Merlot (10%) as well as the small batch of Cabernet Franc (2%) that usually join them didn't fail but aren't better than in 2011. As for our only old plot of Petit Verdot, it produced a superb wine, very different from the younger ones.

Our best press wines, which are the fruit of a stringent selection, bring to this year's blend both a density and remarkable flesh, without depriving it of its finesse. It is sometimes forgotten that they are the concentrate of the free-run wines' qualities and flaws, and that rigorous work is all that is needed to exploit their amazing potential.

Château Margaux 2012 is "almost" a great vintage, ultimately not that far removed from the 2010. It has more power, and the same purity, balance and charm, perhaps a little less depth? In any case it's a good step above the 2011.



## PAVILLON ROUGE

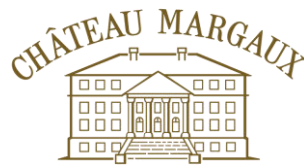
Hardly 30% of the harvest goes into the Pavillon Rouge: the more rigorous selection, strengthened since 2011, is gradually contributing to bringing the Pavillon Rouge closer, in style at least, to the first wine. Can we still call it a second wine? Do we remember that, thirty years ago, the totality of this batch would have become Château Margaux? The Pavillon Rouge at that time is what today is becoming the third and fourth wines...

Some Merlot plots are improving at last, yet not enough to go into the first wine. Their quality has nevertheless enabled us to put 33% into this year's blend. The increasingly precise plot selection that we carry out as well as the vintage conditions explain this good news to a great extent. This isn't the case with the Petit Verdots. Their young plots, which had succeeded well last year, didn't cope with the summer drought: there is barely 3% of it in the blend. The Cabernets - 63% Cabernet Sauvignon, 1% Cabernet Franc - unsurprisingly make up the framework of the wine.

The Pavillon Rouge 2012 is a very powerful wine – we almost find the historic levels of tannic concentration of the 2011 - yet very balanced, delicate and refined. While it has not achieved the level of quality of the 2010, it's not far off, and it's clearly above that of the 2011.

## PAVILLON BLANC

The precocity of the Sauvignon Blanc (the harvest took place between the 10<sup>th</sup> and the 14<sup>th</sup> September) saved it from the end-of-season rains. However, the difficult start to the summer, which was quite wet until July 15<sup>th</sup>, affected its vegetative cycle more than it did the later red varietals. The very dry conditions, which prevailed afterwards, were perfect for the ripening and harvest but didn't allow the grapes to reach the same level of concentration as in 2011. Only the oldest vines and the best plots really played their cards right and achieved a high quality level. It was therefore necessary for us to be even more rigorous than usual in our selection: hardly a third of the harvest became Pavillon Blanc. As a result, even though the quality is not on a par with that of 2011, it's excellent: this 2012 is aromatic, complex, fresh and very well balanced. However it's the smallest quantity that we have ever produced...



## TASTING NOTES 2014

### WEATHER CONDITIONS

After a very wet and mild winter, without any significant cold spells, spring was « normal »: May was rather cool and June was quite warm, so flowering happened on the usual dates, and under very favourable conditions; it was therefore very quick and homogenous, contrary to the previous year.

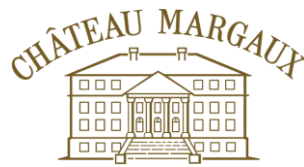
July didn't bring us any great surprises, but August was particularly cool, without doubt one of the coldest we have seen in recent times. These low temperatures made it difficult for the grapes to change colour, which took a long time. Fortunately it didn't rain much, but in neither July nor August did we have a really dry spell. As it often happens in Bordeaux, at the end of August anything was still possible; a prospect of a good vintage as well as of a mediocre one... The really fine sunny weather of September brought us exactly what we were hoping for: the heat and drought enabled the grapes to ripen perfectly, and the harvest to take place under ideal conditions. The complete opposite to what happened in 2013... The white harvest took place from the 15th to the 19th of September, and the red harvest from the 29th of September to the 10th of October.

### CHATEAU MARGAUX

What a relief after the difficult moments we had in 2013! This succession of very different vintages makes Bordeaux a unique place where experience can be learned from, without having the temptation to repeat it! Besides, in 2014, the cellar designed by Norman Foster opened our eyes to new possibilities and showed where other experiments are going to sustain the progress for the coming years. A new chapter has just begun, and we have had the joy of opening it in the euphoria of a calm and easy harvest! In 2014 we went back to almost normal quantities, certainly superior to those of 2013 but not yet to the level that we would like to reach in view of the state of the vineyard; big efforts probably need to be made in order to improve the yield on a few top quality plots.

As usual, when conditions are not those of a great vintage, the gap widens between the best terroirs and the others that weren't able, in spite of a great September, to catch up completely on the time lost in August. Only our emblematic plot of Merlot, « l'Eglise », was able to be included in the first wine, which represents only 5% of the Merlot in the blend... but it is superb and counts among the best successes of these last ten years. All the great Cabernet Sauvignons are in the right place – that is to say, the best! They provide 90% of the first wine. 3% Cabernet Franc and 2% Petit Verdot complete this blend, all in all classic these last few years. Château Margaux 2014 contains 36% of the harvest, the hard core of the great quality. It is probably illusory to imagine going above this, and perhaps dangerous to go below because each constituent, at this stage, is necessary to the overall balance. It's a powerful wine, fleshy, whose silky tannins almost make one forget the great





concentration and fine acidity. It will not rank among the greatest vintages of this century - 2000, 2003, 2005, 2009 and 2010- but can certainly claim a place just below.

## PAVILLON ROUGE

The magnificent month of September played its Indian summer saving role to the full, as with so many good and very good vintages. All the red grape varieties reached an excellent maturity level, characterised by great concentration, very high sugar content – the highest since 2010 – and strong acidity. In fact, such balance is typical of Bordeaux's great wines, whose tannic strength is always accompanied by a pleasant freshness. Under such conditions, our new vinification tool has been able to deliver the complete scope of its possibilities, not by replacing our other traditional vat rooms, still also necessary, but by enabling us to go even further in the intra-plot selection, and the precision of all those technical procedures. How far we have come in thirty years! We use four times as many vats to produce half the amount of wine... It's probably the Pavillon Rouge and Margaux de Château Margaux, our third wine, which benefit the most from this recent progress, because it's at their level that the plot selection has to be particularly rigorous. As for the very great terroirs, they belong to a different world... In any case, only 24% of the harvest has gone into Pavillon Rouge, whereas 36% has gone into the first wine; the largest share - 40% - has gone in the third and fourth wines.

This effort in the selection brings the Pavillon Rouge closer to the first wine, as much in quality as in personality, even if it still lacks the magic that belongs only to the great plots. The proportions of the grape varieties in the Pavillon Rouge blend are classic: 77% Cabernet Sauvignon, 22% Merlot and 1% Petit Verdot.

## PAVILLON BLANC

In one way or another, all the latest vintages of Pavillon Blanc since 2011 have been very good, even great, vintages. As well as the technical progress made during this period, it must be recognised that on the whole, the weather conditions have been very favourable for the Sauvignon vine stock.

2014 doesn't escape this rule – linked, no doubt, to a remarkable acidity level because of the cool month of August. In fact, the combination of a warm September following a cold August, or vice versa in 2013, allows for both a good level of maturity, and the preservation of a high acidity level. These two features are absolutely necessary for the success of a great white wine. For us 2014 was also the first opportunity to try out the vinification equipment in our new cellar, built by Norman Foster. It has been years now that we have been refining the minutest details and dreaming of the possibilities on offer... the result is everything we had hoped for because we had never before been able to go so far into the precision of the selection. So the 2014 Pavillon Blanc is an excellent vintage, but there has never before been so little...