

Château Le Coteau

Margaux

*A generous, fleshy, full-bodied wine, with beautiful black fruit notes intertwined with vanilla notes and mellow tannins. Good ageing ability.
To taste over grilled steaks, lamb and cheeses*

LOCATION AND HISTORY : The estate, belonging to Eric Leglise ; the third generation, is located in the city of Arsac, on a beautiful soil near classified growths such as Rauzan Segla, Giscours, Du Tertre and D'Issan. The vines were planted by the current owner's grandparents, who renovated the vatting room and cellar in 2001. Château le Coteau is one of the last family-owned estates in Margaux.

VINEYARD-AREA : 12 hectares

SOIL : Gravels of the Garonne river from the Glunz area.

GRAPE VARIETALS: 65% Cabernet Sauvignon , 25 % Merlot, 8 % Cabernet Franc and 2% Petit Verdot.

Age of the vines : 30 years old

WORK IN THE VINES AND HARVESTING : Environmentally-friendly treatments, short pruning, organic fertilizers, ploughing, desbudding, deleafing. Hand-picking at full ripeness. Sorting out of the harvest in the vines.

VINIFICATION : Total destemming, slight crushing. Fermentation in thermoregulated stainless steel vats with a vatting of 3 to 4 weeks. Hydraulic vertical press.

AGEING : During 12 to 16 months in oak barrels out of which one third is new. Fining in vats with egg whites.

ANNUAL PRODUCTION : About 60,000 bottles

