



Château DU TERTRE 2014

MARGAUX - 5EME CRU CLASSE

CONSULTANT WINEMAKER : Eric BOISSENOT and Denis DUBOURDIEU

OVERVIEW

The Château du Tertre is a thousand-year-old estate whose vineyard, stretching over 52 hectares, remains unchanged since 1855. It is during the 19th century Château du Tertre wines have been recognised for their high quality, when the château has been ranked Grand Cru of Margaux in the 1855 classification. In 1997, Eric Albada Jelgersma, Dutch businessman, took over the domain where he made substantial investments in order to restructure the whole give back to Château du Tertre all its character and nobility again.

VINEYARD

Soil: Gravely knolls

Surface: 52 hectares

Average age of the vineyard: 45 years

Grape varieties: 43% Cabernet Sauvignon / 33% Merlot / 19% Cabernet Franc / 5% Petit Verdot

VINIFICATION

Manual harvesting with strict optical sorting. Vinification in traditional wooden tanks and thermo-regulated truncated cone-shaped concrete vats. Vatting for 25 to 30 days. Ageing for 15 to 18 months in new French oak barrels (45%) and in second-fill barrels (55%), with 30% new oak.

MATCHING FOOD AND WINE

Serve at 17-18°C with stew of lamb, grilled fillet of duck breast or with roasted veal tenderloin and morels, along with home-made mashed potatoes. This wine will be perfect with Serrano ham or with a dark chocolate cake.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 16.5 - 17.5 | Wine Spectator: 88 - 91 | Decanter: 16,75 | Jean-marc Quarin: 15,5 | Jancis Robinson: 16,5 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 90 - 92 | Wine Enthusiast : 94 | James Suckling: 93

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