



## LES HAUTS DU TERTRE 2009

### MARGAUX - 2EME VIN

- From a Seigneury to a top Growth -

#### OVERVIEW

The Chateau 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. Les Hauts du Tertre is the second wine of the property.

#### VINEYARD

**Soil:** Gravely knolls.

**Surface:** 52 hectares.

**Average age of the vineyard:** 25 years.

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

#### BLEND

42% Cabernet Sauvignon / 36% Cabernet Franc / 22% Merlot.

#### VINIFICATION

Manual harvesting with strict grape sorting. Vinification in traditional wooden tanks and thermo-regulated concrete vats. Ageing for 12 months in oak barrels, with 30% new oak.

#### WINE TASTING

Elegant purple colour. The nose develops delicate peony and black cherry notes with a touch of spices. The palate is silky, tannins are supple and integrated, with floral (carnation) and fruity aromas. Nice delicate and lightly spicy finish.

#### MATCHING FOOD AND WINE

Serve at 17-18°C with grilled cutlets of lamb, roasted pork tenderloin or with stew of wild boar, along with brown potatoes. This wine will be the perfect partner with a good selection of cooked meats or with chocolate desserts.

#### AGEING POTENTIAL

From 10 to 15 years.



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FINE WINE

Est. 1997

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