







LES HAUTS DU TERTRE 2012 MARGAUX - 2EME VIN

CONSULTANT WINEMAKER : Eric BOISSENOT and Denis DUBOURDIEU

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

40% Cabernet Sauvignon / 30% Cabernet Franc / 30% Merlot

MAKING PROCESS

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.

MATCHING FOOD

Serve at 17-18°C with roasted leg of lamb and thyme, prime cut of beef and red wine sauce ou with duck slivers and boletus mushrooms creamy sauce, along with fresh tagliatelles. This wine will be ideal with shavings of Serrano ham and Parmesan cheese, or with a strawberry mille-feuilles and red fruits coulis.

AGEING POTENTIAL

From 10 to 15 years



