



CHÂTEAU DU TERTRE

Margaux Grand Cru Classé AOC

www.chateaudutertre.fr



VARIETALS	58% Cabernet Sauvignon, 20% Cabernet Franc, 12% Petit Verdot, 10% Merlot
VINTAGE	2014
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Deep and dark color with violet reflections.
NOSE	The bouquet is very rich, dominated by roasted aromas and develops forest scents, leather, mixed notes of peppers, dried tomatoes and grilled vegetables.
PALATE	The attack in the mouth gives way to flavors of red berries and a hint of liquorice gives a nice touch of spice. The tannins are striking in the finish with a pronounced acidity which gives volume and complexity.
AGEING	Aged in oak barrels, half of which are new, for 18 months.
PAIRING	Ideal with many style of meat, perfect with filet mignon with spring vegetables.
READINESS FOR DRINKING	Drink 2018-2034.
RATINGS	94pts  WINEENTHUSIAST 90pts  Wine Spectator
ORDER CODE	FR310