







CHÂTEAU DU TERTRE

Margaux Grand Cru Classé AOC

www.chateaudutertre.fr

VARIETALS	70% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 10% Petit Verdot
VINTAGE	2015
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Bright purple-red color.
NOSE	The nose is delighted by aromas of black cherry and blackberry with tobacco and toasted wood thanks to the influence of oak.
PALATE	On the palate, it opens wonderfully aromatic, fruity and balanced, characterized by an incredibly dense texture. In the finish, the mineral notes of the soil are dominated by gravel are added.
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 2024-2033.
RATINGS	96pts  WINEENTHUSIAST 93pts  Wine Spectator 90pts  WINE ADVOCATE 4.1  VIVINO
ORDER CODE	FR310

18 hectares of 52 are grown biodynamic.