



MARGAUX PRIVATE RESERVE

Appellation: Margaux

Soil: Fine gravel on a layer of impermeable clay

Varietals : Cabernet Sauvignon 55%
Merlot 35%
Cabernet France 15%

Vinification: In stainless steel or concrete vats with automatic temperature control.

Aging: In 2-year old oak barrels for 12 months.

Tasting

Deep and bright colour. Fruity bouquet, a wine both velvety and pleasant.

Serving conditions: Room temperature (19°)

Pairings: Red meat, cheese.

Origin

This wine is part of the Private Reserve range. It is made in the image of its well-known appellation, on a classic Cabernet / Merlot blend, with fruity bouquet, velvety and round structure. In the same range, you may also taste Private Reserve Saint Emilion, Médoc, Graves and Saint Julien.

