



CLOS CACHET
the finest French wines

CHÂTEAU LE COTEAU

"Anthophora" Margaux

2019

01

Provenance:

Margaux, Bordeaux

02

Grape Variety:

100% Cabernet Sauvignon

03

Pairing:

Game, lean meat, charcoaled vegetables, pork mince, poultry and charcuterie

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Château le Coteau is one of the very last family estates from the prestigious Margaux appellation. Now in charge, Eric Léglise, is the 7th generation of the chateau and he works with passion and humility. Aware of his ancestor's work and the singularity of this terroir, Eric Léglise has applied methods respecting the terroir. This cuvee references the Greek anthophoros, anthos "flower" and pherein "to carry", as the floriculture activities of bees ensure the pollination of many plants. They nest in the ground. They are excellent pollinators and particularly appreciate the grape hyacinths in the vines of Château.



Vinification:

The grapes picked at optimum maturity are vinified in new 500-litre barrels. Picked gently by hand, they will release the best of the land that saw them born. Once the cooper has come to close the barrels, gentle and respectful maturing begins.



Tasting Notes:

Not yet tasted or reviewed.



Soil Type:

Gravel



Method:

Sustainable

Clos Cachet

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Trade Portal

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