



CLOS CACHET
the finest French wines

CHÂTEAU LE COTEAU

Margaux

2019

01

Provenance:

Margaux, Bordeaux

02

Grape Variety:

70% Cabernet Sauvignon, 22%
Merlot, 6% Cabernet Franc, 2%
Petit Verdot

03

Pairing:

Game, lean meat, charcoaled
vegetables, park 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. It has been in Eric Légrise's family for at least six generations, and now he is the one in charge of the estate, working with passion and humility. Aware of his ancestor's work and the singularity of this terroir, neighbours of top classified growths such as Château Rauzan-Ségla, Château Giscours or Château du Tertre... Eric Légrise has always applied methods respecting the environment and his terroir: his vines have always been ploughed and never received a drop of pesticides.



Vinification:

12 to 16 months in oak barrels, 1/3 new.



Tasting Notes:

From the southwest reaches of the appellation, the 2019 Le Coteau is a juicy, plump Margaux that should drink well right out of the gate. Ripe dark cherry, red plum, tobacco, liquorice and incense all meld together. This is an especially juicy, fruity style. I especially admire the wine's balance. Antonio Galloni, Vinous.



Soil Type:

Gravel



Method:

Sustainable

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

