

CHÂTEAU L'ESTAGE DARQUIER Moulis en Medoc 2020

Provenance:

Moulis-en-Medoc, Bordeaux

Grape Variety:

55% Cabernet Sauvignon 43% Merlot 2% Cabernet Franc

Pairing:

Roast poultry, duck, fish with red wine sauce and pork roast

Serving:

Temperature: 15°C





Vineyard Cultivation:

Château L'Estage Darquier has been in the Bernard family for sixt generations, since its creation at the beginning of the 19th century by Mrs L'Estage and Mr Darquier. Their daughter Jeanne took over the property with her husband Aimé Bernard. Later, it was their son Hector managing production all the way until 1929. Then Marc until 1970, Jean Michel until 1982 and finally François Bernard - the present owner. The eight hectares of vineyards are well located in Moulis-en-Medoc, on the left bank of Bordeaux. The average age of the vineyards is twenty years old, planted at 6,800 vines per hectare on gravels and south, south-east facing.



Vinification:

Oak maturation for 10 months.







Tasting Notes:

The 2020 Lestage-Darquier has a very pure bouquet of black cherry, blueberry, raspberry preserve and light rose petal scents. The fresh palate is medium-bodied with pliant tannins and subtle marine notes. Almost briny toward the finish, hwich just needs more length. Neal Martin. Drink now or cellar up until 2028+.



Soil Type:

Gravels



Method:

Sustainable viticulture

