

BARTON & GUESTIER

DEPUIS 1725


MARGAUX Grand Vin de Bordeaux 2016


PRODUCTION

Appellation Margaux Contrôlée


Region: Situated about 25km north of Bordeaux. It is southernmost of the village appellations in the Médoc.

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot.

 Soil: Hillocks of fine Garonne gravel.

 Oceanic and mild climate.


Vinification: De-stalked grapes – alcoholic fermentation at 30-32°C / 86-90°F with daily pumping over maceration (for 2 to 3 weeks) – malolactic fermentation.


 Ageing in oak barrels for 8 months.


Format Available: 75cl.

TASTING

 Brilliant garnet red color.

 Complex nose combining intense black fruit aromas with hints of licorice and vanilla.

 Generous on the palate with a supple texture and velvety tannins. A fruity, round and delicious finish.

 Red meat, game, cheese.
Best served between 16°C and 18°C / 60°F and 65°F.

AWARDS

Bronze Medal – Japan Wine Challenge 2020 – 2016 vintage
Approved by Gault & Millau – 2020 – 2016 vintage
Bronze Medal – Japan Wine Challenge 2017 – 2015 vintage
Gold Medal – Berliner Wein Trophv 2016 – 2012 vintage



Terrasses des Dames

Margaux offers the most feminine wines of the Médoc area. We are picking our grapes from a terroir consisting of fine gravels, called "Terrasses".



B&G

Enjoy our quality responsibly

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