

CHÂTEAU DU TERTRE

Margaux Grand Cru Classé AOC

www.chateaudutertre.fr



VARIETALS	60% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot, 10% Petit Verdot
VINTAGE	2011
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Dark ruby with crimson hues by the age.
NOSE	The nose offers blackberry and raspberry fruit, well integrated oak and some lovely orange blossom aromas with time.
PALATE	The palate is medium-bodied with a plush, rounded entry. It has slightly lower acidity than its peers but is very sensual with supple fresh strawberry and raspberry towards the finish. A silky and delicate wine.
AGEING	Aged in oak barrels, half of which are new, for 18 months.
PAIRING	Ideal with many style of meat, perfect with filet mignon with spring vegetables.
READINESS FOR DRINKING	Drink now to 2032.
RATINGS	91pts JAMESSUCKLING.COM 4.1 90pts falstaff  90pts Wine Spectator
ORDER CODE	FR0310

18 hectares of 52 are grown biodynamic.