



MARGOT




Grapes : 60 % Cabernet Franc, 40% Cabernet Sauvignon
Vineyard : 38 hectares

AOC: Bordeaux
Color : Red - sulfite free
Annual production : 20 000 bottles 75cl
Town : Villegouge
Geology : Clay-Limestone
Size : Double Guyot
Harvest : Mechanical

Vinification and Ageing : Fermentation with native yeasts, vinification without added sulphite, aging in stainless steel, very light filtration.

Specificities : An astonishing wine created in 2018 to celebrate the birth of Margot, 6th generation of the Coudert family. Sweet and mischievous, we wanted to create a cuvée in his image: a wine from the right bank composed only of Cabernet franc and sauvignon supported by a vinification without sulfite which brings a very beautiful aromaticity and silky tannins.

Tasting :

-  : Intense red
-  : Typical fruitiness of Cabernet with slightly spicy blackberry notes
-  : Powerful, fermentation aromas

Food pairing : Cheese platter, Duck

Awards : James Suckling : 91/100 (Vintage 2019)

Packaging : Conical bottles with 6 different labels in a box

