

MARSAC SEGUINEAU

Margaux



Appellation

AOC Margaux

Certification

High environmental value (HEV) since vintage 2015

Surface

10 hectares

Terroirs

Garonne gravel and clayey-limestone

Average age and density of the vineyard

32 years old - 10 000 vines / hectare

Plantation

61% Merlot
33% Cabernet-Sauvignon
3% Cabernet Franc
3% Petit-Verdot

Farming practices

Double guyot pruning, thinning, de-leafing, green harvesting, mating disruption.

Vinification

The vinification is traditional in thermoregulated stainless steel vats with a rigorous parcellar selection. A low-temperature and slow alcoholic fermentation allows a gentle extraction. 12 months ageing in French oak barrels: 25% new barrels.

General tasting notes

A delicate purple colour and a rich nose: raspberry, blackcurrant, elderflower. The mouth is round and ample, delicately accompanied by smooth, polished and lingering tannins. A pleasant and elegant wine.