

CHÂTEAU CHARMANT, AOC MARGAUX



GRAPES:

Merlot 50% Cab. Sauvignon 45% & Petit Verdot 5%

D.O.: Bordeaux

THE TERROIR

Gravelly and sandy-gravelly soils located on South and South-West oriented hills on the prestigious Margaux designation.

WINEMAKING:

Traditional vinification with cold maceration before fermentation in concrete vats with control of temperature. Ageing in French oak barrels.

TASTING NOTES:

Color: Deep black cherry with purple shades

Nose: Complex with fresh red fruits notes and subtle woody aroma.

Palet: Soft, round and smooth. Concentrated with velvety tannins and freshness. Elegant and harmonious finish.

Food Pairing : Lamb or any grilled, braised or roasted meat. Perfect with roasted chicken, mushrooms, truffles but also fish in sauce and of course any cheese.

