

MARGAUX SICHEL

AOC Margaux Red

OWNER/COMMUNE /

PITCH With the Sichel range we offer the consumer wines that are vinified with the highest levels of competence, selected with severity always representative of the label of origin and which remain affordable. They are quality wines produced to bring guaranteed pleasure.

BACKGROUND Situated 25km from Bordeaux, the Margaux appellation covers five municipalities and is the only one in the Médoc where you find the entire, rich and vast range of wines, from the first to the fifth Grand Cru Classé. Margaux wines are particularly supple and refined. They are characterised by very elegant, fruity aromas, making them the benchmark for generous, sophisticated wines with soft ripe tannins.

GRAPE VARIETIES Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

TERROIR The vineyard area of Margaux is essentially based on the Garonne 's layers, made up of gravel and pebbles from the quaternary period. This soil, well protected from the oceanic winds by the forest benefits from the bracing winds from the Gironde estuary which tempers the climate. The soil's poorness, the gravel's permeability and the slightly sloping hillsides that provide a good drainage allow the vines to be deep rooted, providing the ideal conditions for top quality wines.

WINEMAKING/MATURING When fully mature, the grapes are for the most part, hand picked. In the cellar, the grapes are crushed and destemmed and then put into fermenters. The harvest is heated to around 22 °C to allow a quick start to the fermentation. Twice a day, pumping over with aeration takes place in order to extract as much colour and tannin as possible. When the alcoholic fermentation is over, the vats are maintained at a temperature around 30°C for 15 to 21 days. After the running off, the malolactic fermentation takes place in vats. A 6 to 8 months ageing in French oak barrels is done with racking every 4 weeks. The wines are fined and filtered on earth before bottling.



VINTAGE 2011 :

TASTING NOTES Clad in an intense ruby hue, this Margaux opens with a bouquet of spice and black berried fruits and underlying oak aromas. The palate displays fine aromatic complexity and warmth supplied by velvety tannins. An elegant, expressive Grand Vin of great distinction, the product of an exceptional terroir and crafted with care.

AGEING Drinking nicely from 2015 but will be worth the wait after cellaring for several years.