

CHÂTEAU MARGAUX CHÂTEAU MARGAUX PAVILLON ROUGE DU CHÂTEAU

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TECHNICAL DETAILS

The Estate

Berlon was the first to vinify the grapes and the white grapes separately. At that time, the vine stocks were mixed in the vineyard. He asked that the grapes should not be harvested at dawn "because the grapes were covered in dew and that, if they were harvested in the morning, their color was diluted and paled with excess humidity". The beginnings of modern winemaking were appearing.

Wine Making

The production of a second wine probably goes back to the beginning of the XVII century because it is inseparable from the search for excellence which started at that time.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and poultry dishes.

TASTING NOTES

Aromas of plums, raspberries and sweet spices introduce the 2021 Pavillon Rouge, a medium to full-bodied, velvety and vibrant wine that's impressively rich and mouthfilling, revealing a deep core of fruit framed by powdery tannins and lively acids, concluding with a long, saline finish.

Cabernet Sauvignon, Merlot, Petit Verdot grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Certified-Organic
- ABV%: 13.5
- Class: Red

WWW.CHATEAU-MARGAUX.COM/EN

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

