TINDAL
WINE MERCHANTS

Château du Tertre, Margaux 5ème Cru Classé



Product code	JP8021RC
Grapes	Cabernet Sauvignon (75%), Merlot (10%), Cabernet Franc (10%), Petit Verdot (5%)
Country	France
ABV%	13%
Case Size	6
Closure Style	Cork
Producer	
Vintage	2021

Vegan Vegetarian

Tasting Notes

Soft ruby colour, fresh acidities that feel sculpted rather than overly sharp, this has settled in well over ageing, with cloves, sandalwood, plenty of white pepper and sour plum balanced by richer blueberry fruit. Enjoyable, savoury if a little light through the mid palate. First full year under new owners the Helfrich family, with the talented Frederic Ardouin remaining as technical director, and Cynthia Capelaere as estate director. Recorded blend different from En Primeur. Tasted twice. ***DATE OF REVIEW 04/2024*** 92/100J ANE ANSON, INSIDE BORDEAUX

Viticulture

Situated on one of the Médoc's highest gravelly hilltops, at an altitude of around 24 meters, the 80-hectare estate includes 52 hectares of AOC Margaux vineyards in a single block, as well as 6 hectares dedicated to white wine production. On a terroir of fine, deep gravel, clay and sand, Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot express themselves to give life to wines of subtle, delicate elegance, just like our Château du Tertre. Further down the slope, on naturally cooler sandy-gravel soils, grape varieties dedicated to the production of a discreetly charming wine flourish: Tertre Blanc.

Winemaking

In the cellar, each new vintage is a new show, the first act of which begins with fermentation. The hand-picked grapes are rigorously selected using an optical sorting machine. After sorting and crushing, they flow by gravity into concrete, wood and stainless steel vats, where they are collected and the fermentation process begins. The vats, adapted to each plot, begin the second act: the transformation of the fruit. Gentle extractions are always adapted, for a vatting time that varies from year to year. The atmosphere is exhilarating and hectic. As fermentation progresses, decisions are adjusted and refined. The aim is to express as closely as possible what nature has given us, and what time will sublimate. The vats,

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Awards

James Suckling 91/100

Ratings