



## MARGAUX PRIVATE RÉSERVE

**Appellation:** Margaux

**Soil:** Fine gravel on a layer of impermeable clay

**Varietals :** Cabernet Sauvignon 55%  
Merlot 35%  
Cabernet France 15%

**Vinification:** In stainless steel or concrete vats with automatic temperature control.

**Aging:** In 2-year old oak barrels for 12 months.

### Tasting

Deep and bright colour. Fruity bouquet, a wine both velvety and pleasant.

**Serving conditions:** Room temperature (19°)

**Pairings:** Red meat, cheese.

### Origin

This wine is part of the Private Réserve range. It is made in the image of its well-known appellation, on a classic Cabernet / Merlot blend, with fruity bouquet, velvety and round structure. In the same range, you may also taste Private Réserve Saint Emilion, Médoc, Graves and Saint Julien.

