



# L'Éloquence Margaux Rouge 2021

AOC Margaux, Bordeaux, France

# **PRESENTATION**

The "Let's talk terroirs" collection is the result of strong partnerships with wineries in appellations where we do not own vineyards. L'éloquence Margaux, for example, is produced hand-in-hand with the producer, with our teams supervising production from the vine to bottling. This wine reflects not only the expertise of Vignobles André Lurton, but above all the personality of its remarkable terroir.

# THE VINTAGE

#### WEATHER CONDITIONS

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

# THE WINE

## VARIETALS

Merlot 62%, Cabernet sauvignon 27%, Petit verdot 11%

## ALCOHOL CONTENT

12.5 % vol.

# **TASTING**

Attractive ruby colour, limpid and brilliant, reflecting a wine that is still young.

The nose opens elegantly with notes of lightly smoked blond tobacco, accompanied by ripe black fruit such as blackcurrant and blackberry.

Lhe palate is seductive with its suppleness and balance. The fruit, pure and expressive, coats the palate with finesse. The discreet, perfectly blended ageing adds structure and complexity without ever weighing down the fruit. Hints of dark chocolate add a gourmet dimension to the whole. The finish is fresh and persistent, carried by a fine minerality and hints of menthol.

# **FOOD PAIRINGS**

Roast duck breast, beef cheek parmentier with celery, savoury aubergine and black olive crumble, cheeses with character, such as a Langres (at room temperature).

### SERVING

Serve between 15°C and 17°C

# AGEING POTENTIAL

5 to 10 years





# L'Éloquence Margaux Rouge 2021

AOC Margaux, Bordeaux, France

## THE VINEYARD

TERROIR

Pyrenean gravel and alluvial sand.

SURFACE AREA OF THE VINEYARD

26 ha

AGE OF VINES

24 years old

IN THE VINEYARD

Type of pruning: Médocaine. Harvest: By hand.

# THE CELLAR

WINEMAKING

In temperature-controlled stainless steel vats.

AGFING

In stainless steel vats.

