



L'Éloquence Margaux Rouge 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

THE WINE

VARIETALS

Merlot 96%, Petit verdot 4%

ALCOHOL CONTENT

14.5 % vol.

TASTING

Deep ruby red colour

The nose is powerful, revealing intense aromas of ripe black fruit (blackberry, blackcurrant), balanced by a hint of minty freshness.

On the palate, the wine is full, rich and velvety, with a sumptuous texture that envelops the palate. The mouthfeel is exceptional, with a unique finesse and grain typical of this prestigious appellation. This is a very elegant and racy wine, with an almost perfect balance. The subtle minerality and ripe fruit blend perfectly with a freshness that is delicately preserved thanks to the controlled, almost wood-free vinification, giving the wine a bright, vibrant luminosity. Without a doubt, this is a cuvée that lives up to its name and can be enjoyed immediately. Its complexity and balance make it an elegant and racy expression of its terroir, ideal for lovers of refined wines with character.

FOOD PAIRINGS

Beef a la plancha, stuffed veal breast, guinea fowl with lentils.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years





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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.

AGEING

In stainless steel vats.

