



La Croix des Aubrais Margaux 2022

AOP Margaux, Bordeaux, France

The property's vineyard is located on a prestigious terroir. And the vines from which this cru is made are on average 30 years old.

TERROIR

The ground is made up of 20 meters thick of Guntzian gravel.

WINEMAKING

Vinified in concrete vats.

AGEING

A third of the wine was aged in new barrels (Seguin Moreau) and the rest in raw concrete vats.

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

TECHNICAL DATA

Age of vines: 30 years old

AGEING POTENTIAL

3 to 5 years

TASTING

This Margaux 2022 embodies the very essence of its prestigious terroir. Its balance, aromatic complexity and length in the mouth make it an exceptional wine, able to age gracefully for many years.

VISUAL APPEARANCE

Deep purple colour with ruby reflections, foreshadowing the richness and concentration of the aromas to come.

AT NOSE

The nose reveals notes of ripe black fruit. The precious wood nuances also give a subtle touch of vanilla and spices.

ON THE PALATE

On the palate, La Croix des Aubrais-Margaux 2022 seduces with its silky texture and remarkable balance between power and elegance. The fine and velvety tannins give a round and ample wine, accompanied by jammy notes.

FOOD PAIRINGS

Fantastic with lamb.

