



Château Grand Tayac, Château Grand Tayac, AOP Margaux, Rouge, 2016

AOP Margaux, Bordeaux, France

Château Grand Tayac is a small production Margaux run by the hands of ultra-talented winemaker Eric Boissenot, who is the consultant at all the Médoc First Growths and a majority of the other 1855 classified estates. This wine has nothing to envy to the prestigious classified Bordeaux. Pure satisfaction!

PRESENTATION

Margaux wines enjoy a worldwide reputation that began in the Gallo-Roman era. This excellence is based on the qualities of the soil, the mild climate, the proximity of the vast Gironde estuary and excellent natural drainage. The authenticity of the terroir, respect for the vines and the complexity of the aromas are beautifully expressed.

WINEMAKING

Careful sorting on the plot and destemming before vatting. Long vatting with fermentation in thermo-regulated stainless steel tanks. Traditional aging in French oak barrels (with 40% new wood) for 12 to 14 months without filtration before bottling.

VARIETALS

Cabernet sauvignon 70%, Merlot 27%, Petit verdot 3%

13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

A tightly wound but classy bouquet, well defined with blackberry, graphite and crushed violet aromas. The palate is medium-bodied with supple tannin, very lithe and harmonious with a detailed, sensual dark plum and boysenberry finish that glides across the mouth. Difficult to resist.

FOOD PAIRINGS

Margaux will go perfectly with game, lamb, beef, veal, truffles. Cheeses: reblochon or goat cheese.

Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas
Tel. +33 467 360 171 - contact@nosvinsdusud.com
www.nosvinsdusud.com

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