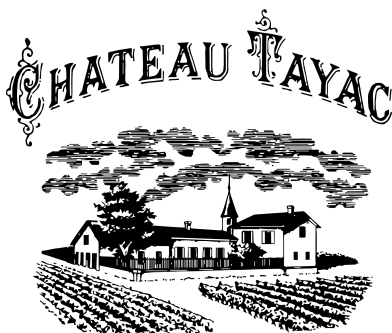




Château Tayac, Margaux, 2023

AOC Margaux, Bordeaux, France



PRESENTATION

Located on the gravelly hills of Soussans, at the heart of the prestigious Margaux appellation, the vineyard spans over 37 hectares fully exposed to the sun.

"A family affair" above all, the property has benefited from the knowledge and experiences of four generations who have worked to improving the quality of the wine. To provide you with one of the most prestigious wines, Guy Portet, technical director, applies the "Cousinié" method, allowing for a generous nutritional input to the vines while significantly limiting treatments.

WINEMAKING

Pre-fermentation at cold temperatures in stainless steel and cement tanks. Maceration for 26 to 32 days. Fermentation in temperature-controlled tanks at 28°C for 6 to 7 days.

AGEING

12 months in French oak barrels (40% new).

VARIETALS

Cabernet-sauvignon 64%, Merlot 28%, Petit verdot 8%

TECHNICAL DATA

Surface area of the vineyard: 37.00 ha
Yield: 45.00 hL/ha
Age of vines: 40 years old

TASTING

A refined nose of violet, blackberry, blackcurrant, redcurrant, and sweet spices. On the palate, it appears full-bodied, fresh, slightly salty, and well persistent on the fruit, supported by fine, delicate tannins, and by perfectly integrated oak, with hints of spices and chocolate.

