


Château
HAUT BRETON LARIGAUDIERE
2016
MARGAUX



Location	Soussans
Owner	De Schepper family
Technical Director	Jean Michel Garcion
AOC	Margaux Cru Bourgeois
Soils	Gravel and sand on a subsoil of sand, gravel and clay
Surface	15 hectares
Yields	45 hl/ha
Age of the vineyard	20 years on average
Density of plantation	10 000 vines/hectare
Production	675 hectoliters
Grape Varieties	85% Cabernet-Sauvignon, 7% Merlot, 8% Petit Verdot
Viticulture	Our culture methods are traditional and respect the ecosystem of the land where the vines are grown. (HEV certification, level 3: High Environmental Value. Disbudding, removing of unwanted shoots (suckering), green harvesting, de-leafing.
	
Wine Making	Cold pre-fermentation maceration, 15 to 30 days in concrete and stainless steel vats. Fermentation separated from each grape variety according to the age of the vines and the soil origin. In order to highlight the aromas, the alcoholic fermentation process is conducted with relatively low temperatures (between 28 ° and 32 ° Celsius).
Ageing	During 15 to 20 months in oak barrels from 10 different coopers, 70 % new barrels.
Blend	80% Cabernet-Sauvignon, 12% Merlot, 8% Petit Verdot
Tasting	This Margaux shows immediately its class with its deep and intense, brilliant ruby red color and its elegant nose of red fruit and vanilla; in the mouth we are surprised by its power, its full broad taste and great freshness.