

MARGAUX

TENANT FARMERS DIRECTOR TECHNICAL DIRECTOR Famille Helfrich Cynthia Capelaere **Romain Beurienne**



VINTAGE	2021
SOILS	Clay and sandy gravels
AREA IN PRODUCTION	40 ha
BLEND	52 % Cabernet Sauvignon 30 % Merlot 18 % Petit Verdot
HARVEST DATES	28 September to 12 October
VINIFICATION	Manual and optical sorting Wooden, concrete and stainless steel vats
MATURATION	21 day maceration at 28°C French oak barrels 50% of new oak 12 months in barrel
	The second label of the Château du Tertre, Grand Cru Classé, Les Hauts du Tertre sticks to the spirit of our first label. Indeed, both are are enjoying the same great terroir.
	Les Hauts du Tertre 2021 is a gourmet wine with a nice intensity. The synergy of the three grapes variety brings freshness, fruits and finesse.
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Thanks to ageing in new oak barrels for 50% of the production, Les Hauts du Tertre unveils the expected complexity.

It is a wine approachable in its first years that can also age for several several years.