

CHÂTEAU LE COTEAU

Chateau le Coteau is one of the few remaining family owned properties in Margaux. "In his village," says Patrick Burke, our French Portfolio Director, "there used to be 20 small producers. Now there are eight. Over the years, the larger Chateaux in the area have been swallowing up the small family producers."



With 11.6ha under vine, the organically farmed parcels at the Chateau are neighbors to the finer sites of Rauzan Segla, Giscours, Du Tertre and Issan. All harvesting is done by hand, by the same team of people who return each year.

The owner and vintner Eric Leglise is passionate about the extraordinary biodiversity found in his vineyards, and for years, has maintained a photo journal cataloging all the various insects he comes across.

"He doesn't need an export market," added Patrick, "it's a matter of carving out a 50 case market."

MARGAUX



Varietal/Blend: 65% Cabernet Sauvignon / 25% Merlot / 8% Cabernet Franc / 2% Petit Verdot

Farming practices: practicing organic, no chemical herbicides and manual tilling of soils

Soil: Garonne gravel and clay

Vine Training: double Guyot

Vine Age: 30 years

Yeast: natural

Fermentation: stainless steel ferment always under 28°C

Aging: 12-16 months in oak, one third new

Alcohol: 13%

Fined: egg white

Filtered: no

Production #s: 5,000 cases

Country: France

Region: Bordeaux

Sub Region: AOC Margaux

Vineyard: Chateau Le Coteau estate

Vineyard Size: 11.6ha