

Product code: 3158

Château Soussans, Margaux, Bordeaux, France, 2018



Producer Profile

Winemaking

The winemaking here is traditional, cold maceration and overpumping with aeration, fermentation temperature 28-30°C. Maceration lasts approximately 20 days, malolactic fermentation partially in new casks with racking from cask to cask. Fining is done with egg whites and the wines spend 12-15 months in French oak casks.

Tasting Note

Made with 50% Cabernet Sauvignon and 50% Merlot the wine is soft and silky with perfumed strawberry jam on the nose. Ripe plum and cream come through on the palate which has supple tannins and an attractive, lively red fruit finish. This elegant Margaux will be lovely to drink, share and enjoy over the next decade.

Food Matching

Simply delicious with duck or cassoulet.

Technical Details

Varieties:

Cabernet Sauvignon 50%

Merlot 50%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 to 15 months

Type: French

% wine oaked: 100

% new oak: Partial