



ALEXIS LICHINE SÉLECTION NOBLESSE

## MARGAUX AOP

### Grand Vin de Bordeaux

#### *Soil*

Gravel, clay-calcareous and clay-gravel.

#### *Grape varieties*

70% Cabernet-Sauvignon, 20% Merlot, 5% Malbec and 5% Petit Verdot.

#### *Vinification*

After the grapes are picked by hand, the wine is vinified traditionally in steel vats at a temperature maintained between 28 and 34°C to encourage the aromas. The wine is pumped over twice a day, with or without aeration. Maceration lasts between 4 and 5 weeks. The wine is then aged in new French oak barrels for 12 months.

#### *Location*

Margaux is sheltered in the heart of the Médoc vineyard like a jewel protected in its velvet case. Margaux, meaning «pearl» in ancient Greek, is reputed to be the most feminine of Médoc wines because of its delicate nature and unrivalled charm.

# ALEXIS LICHINE & Co

*A Signature of Quality*

#### TASTING NOTES

##### *Colour*

A deep ruby red with brick red tints.

##### *Bouquet*

An intense bouquet of blackcurrants, black cherries, vanilla and prunes.

##### *Taste*

It reveals a full body on the palate. Its tannins are powerful and round with a long, fruity and spicy finish.

##### *Serving suggestion*

Young, this wine can be served with barbecued meats and spicy dishes. Older, it goes perfectly with feathered game and meat stews.

##### *Serving temperature*

16 to 18 °C.

##### *Cellar potential*

1 to 6 years.

[www.alexislichine.com](http://www.alexislichine.com)