

# CHÂTEAU LE COTEAU

## MARGAUX



Since taking over the family property in 1993, Eric Leglise has been concerned with a sustainable practice of viticulture. The vines have never been weeded. He will gradually set up original agro-ecological methods in accordance with his principles (sexual confusion, native plant cover, use of compost, crushing of vine shoots, preservation of ecosystems near the vines, late mowing, etc.). Tillage is superficial, with the objective of preserving life while having the lowest possible carbon impact. Today, the vineyard is covered with flowers in spring providing pollen and nectar to the various pollinators, native bees and bumblebees, which inhabit this original biotope. Nearly 200 different species have been identified at Château le Coteau. Here, we strive to let the purest character of the terroir express itself. Controlled aging in barrels brings complexity and depth. With a majority of Cabernet Sauvignon, the wines are fine and elegant.

## 2021

The spring frost had relatively little impact on the vines thanks to the practice of late pruning and the location of the vineyard on a terroir that is not very sensitive to these episodes. At the beginning of June, good sunshine allowed for homogeneous flowering of good quality. Significant and meticulous green work carried out on the vines (stemming, early leaf removal) made it possible to curb the pressure of the disease. In mid-August a beautiful late season sets in allowing the desired maturity to be reached.

**Harvest:** Hand picked from 24 09 2020 to 14 10 2020

**Blend:** : 78 % cabernet-sauvignon, 11% merlot and 11 % cabernet-franc

**Degree:** 13%

**Production:** 32000 bottles

**Enologists:** Eric Boissenot, Marco Balsimelli

**Bottling:** 24 05 2023



## COMMENTS RATINGS

BERNARD BURTSCHY 92/93. YVES BECK90/91. MARKUS DEL MONEGO 90/91;NEAL MARTIN 89/91

## THE VINEYARD

SURFACE 12 HA

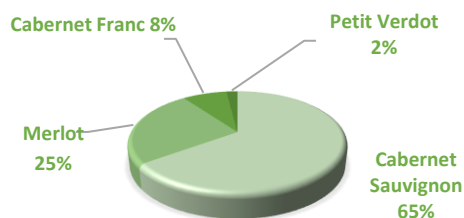
SOILS GRAVELS

DENSITY 8500 VINES PER HA

AVERAGE AGE OF VINES  
40 YEARS

HARVEST  
HAND-PICKED

## GRAPE VARIETIES



## THE WINERY

VINIFICATION DONE BY PLOT

TEMPERATURE CONTROLLED TANKS

AGING  
BARRELS  
(40% NEW OAK)  
FRENCH OAK  
12 TO 15 MONTHS