



Château de la Coste Margaux

PRODUCTION AREA

Country: France
Region: Bordeaux
Appellation: AOC Margaux

SOIL/VINEYARD

Gravel soils typical to the Médoc region

GRAPE VARIETIES

50% Cabernet Sauvignon, 45% Merlot, 5% Cabernet Franc

DESCRIPTION

With its brilliant ruby color, purple notes and an aroma of black fruits, cassis and hints of cinnamon and sandalwood, this wine is soft, satisfying and elegant with a lush berry fruit taste.

AGEING CAPACITY

8-12 years

ANALYSIS

Alc.: 12.89% TA: 5.15 g/L Glucose/fructose: 0.2 g/L

SERVING SUGGESTIONS

This wine is a harmonious blend of flavors and is best matched with roasted red meats such as duck, peppered beef, and lamb shank. The velvety flavors of the wine shine through when served with asparagus wrapped in prosciutto and mushroom risotto dishes. Enjoy the wine with variety of cheeses such as Montrachet and aged Monterey Jack.

BOTTLE SIZES

750 ml

ABOUT CHATEAU DE LA COSTE

Château de La Coste is produced in Margaux at the renowned Château Paveil de Luze, classified as a Cru Bourgeois. It has been in the hands of the famous Barons de Luze family for over a century. Château de La Coste is made using young vines and selected fruit from Château Paveil de Luze itself.