

CHATEAU LE COTEAU 2018

Appellation Margaux Cru Bourgeois

~ Background ~

This property was originally named “Cru Le Coteau,” and it was under this nomination that the estate was classified “Cru Bourgeois” in 1932. It came under the ownership of Mr. & Mrs. Clause Léglise in the 1950s and is today managed by their son, Eric Léglise. The Léglise have been very active in expanding the vineyards and progressively replanting using the best clones and rootstock available. The estate is located in the Arzac region of Margaux and the vineyards are on the best parts of Arzac neighboring the estates of du Tertre, Giscours and Monbrison. Since he took over the family property in 1993, Eric Leglise has been concerned with a healthy practice of viticulture. The vines have never been weeded. He will gradually implement original agroecological methods in accordance with his principles (native plant cover, use of compost, crushing of shoots, preservation of ecosystems near the vines, late mowing, etc. ...). The soil is worked superficially, with the objective of preserving the living world while having the lowest possible carbon impact. Today, the vineyard is covered with flowers in the spring, providing pollen and nectar to the various pollinators, bees and bumblebees, which populate 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.

2018 Vintage: A rainy spring gives way, from May, to sunny weather favoring a rapid flowering. The particularly hot and dry summer allows, on our gravelly soils, to reach a very nice maturity, an exceptional balance.



~ Viticulture ~

- 12 hectares of vines planted on the Arzac plateau.
- 65% Cabernet Sauvignon, 25% Merlot, 8% Cabernet franc and 2% Petit Verdot planted.
- Gunz gravel soil and subsoil.
- Density of 8500 vines per hectare.
- The average age of the vines is 40 years.
- Sustainable agricultural practices. No herbicides or insecticides are used, making the vineyard an ecosystem rich in biodiversity
- 52,000 bottles produced.
- Harvest from September 20th to October 09th.
- Yield is 45 hectoliters per hectare.
- Plot management.



~ Tasting Notes ~

Under an opaque garnet color, Le Coteau reveals itself with a discreetly fruity nose, with aromas of cherries and strawberries, green bell pepper, violets, mocha, vanilla, all supported by a subtle woody note. The mouth is velvety, dense and powerful. An impression of delicacy which does not prevent this bottle from showing a certain aptitude for ageing.



Eric Léglise, Owner



~ Winemaking ~

- Manual harvest with meticulous manual sorting in the cellars and 100% destemming.
- Rigorous vineyard management. Debudding, leaf-thinning, and green harvest to control yields and to achieve optimal ripeness and concentration of fruit.
- **Blend: 75% Cabernet Sauvignon, 22% Merlot and 3% Petit Verdot**
- Low temperature fermentation for 10 days in temperature controlled stainless steel vats.
- Maceration for 10 days in closed stainless steel vats.
- Tasting everyday during the process to determine the best moment for draining.
- Aged 15 months in French oak barrels, of which 40% are new.
- Raking every 3 months. Fining with egg white prior to bottle.

92 Points. Blackcurrants, blackberries, dried flowers, graphite and cedar on the nose. It's medium-to full-bodied with firm, tight-grained tannins and fresh acidity. Pretty austerity and tight. Better from 2024.