



Château du Tertre - *Grand Cru Classé en 1855 - Margaux*

The Team:

President: Eric Albada Jelgersma

General Manager: Alexander van Beek

Technical Director: Frédéric Ardouin

Consulting oenologist: Denis Dubourdieu

The vineyard:

Soil: Perfectly drained gravelly knolls from 3 to 5 m

Planted area: 52 ha

Grape varieties: 43 % Cabernet Sauvignon
- 33 % Merlot - 19 % Cabernet Franc - 5 %
Petit Verdot

Age of vines: Old vines planted between
1961 and 1965

Density: 6 500 à 9 100 stocks /ha

Vineyard management: regular soil
working, traditional thinning and manual
leaf removal (18 ha grown in biodynamic)

Pruning: Double Guyot

Harvest: Hand-picked followed by hand
sorting - Optical sorting

Average yield: 35 à 45 hL/ha

The vinification:

Tanks: Concrete, wood and stainless steel

Temperature management: Thermoregulation

Pumping over: varies according to the lots

Temperature during the alcoholic fermentation: 25°C

Vatting time: 18 to 28 days

Pressing: horizontal pneumatic

Average alcohol content: from 13 % to 13,5 % of alc./vol.

Selection : plot by plot management according to the ages
of the vines and the different terroirs

Ageing:

Type of barrels: 100 % French oak barrels(fine grain and
medium toast)

Age of barrels: 45% new oak , 55% oak of 1 wine

Ageing time: 15 to 17 months

Racking: Every 5 months with candle

Fining: Egg white albumen

