

CHÂTEAU DE LA COSTE

MARGAUX 2014

BACKGROUND

Château de La Coste is the second wine of Château Paveil de Luze. Château Paveil de Luze is one of the oldest properties in the Médoc. The vineyard dates from the 17th century and is run by the Barons de Luze Family since 1862. Today, Marguerite and Catherine de Luze represent the sixth generation and continue to elaborate fine and delicate wines.

Château de la Coste's vineyards are in the northern part of the Margaux appellation. Margaux boasts 21 châteaux with classified growth status and is known to produce elegant, delicate, and fragrant wines. This excellence is a result of the soil quality, the unique weather conditions, and natural drainage which exists in the vineyards. Many say Margaux is the most feminine appellation in all of Bordeaux.

APPELLATION

Bordeaux, France

VARIETAL COMPOSITION

60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc

WINEMAKING & VINTAGE NOTES

Château de La Coste is made using young vines and selected fruit from Château Paveil de Luze itself. The vines are grown in gravely soil and subsoil. Alcoholic fermentation in stainless occurs in steel tanks.

AGEING

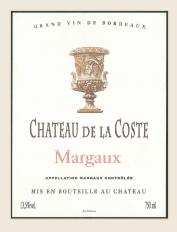
The wine is aged for 12 months in French oak barrels (25% new oak).

TASTING NOTES

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.

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.

CHATEAU DE LA COSTE



FAMILY OWNED FOR SIX GENERATIONS













WINEMAKER

Stéphane Fort

TECHNICAL DATA Alcohol

13.5%

TA: 3.44 g/L

pH: 3.65 g/L