



# CHÂTEAU DE LA COSTE

## MARGAUX 2015

### BACKGROUND

Château de La Coste is the second wine of Château Pavail de Luze. Château Pavail 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

50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot

### WINEMAKING & VINTAGE NOTES

Château de La Coste is made using young vines and selected fruit from Château Pavail de Luze itself. The vines are grown in gravelly soil and subsoil. Leaf thinning in July at the least exposed side to the sun and in August for the most exposed side. Green harvesting before ripening period. Manual harvest. Sorting, destalking and maceration for 48 hours. Alcoholic fermentation in stainless occurs in stainless steel vats for 21 days.

### AGEING

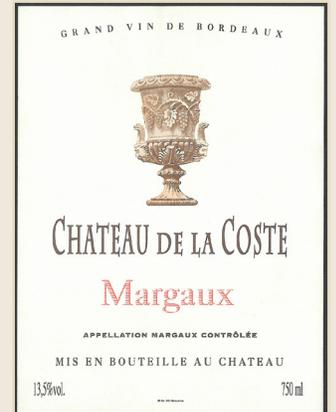
The wine is aged for 12 months in French oak barrels (25% new oak).

### TASTING NOTES

The wine has a brilliant ruby color with purple reflections and aromas of black fruits and cassis with hints of cinnamon and sandalwood. This wine is soft, satisfying and elegant with a lush berry taste.

Offering a harmonious blend of flavors, it is best matched with roasted red meats such as grilled steak, roasted pork and lamb shank. The velvety flavors of the wine shine through when paired mushroom risotto and asparagus wrapped in prosciutto as well as a variety of cheeses such as hard cheddar or Comte.

# CHATEAU DE LA COSTE



FAMILY OWNED FOR  
SIX GENERATIONS



### WINEMAKER

Stéphane Fort

### TECHNICAL DATA

Alcohol  
13.5%

pH: 3.65 g/L  
RS: 0.09 g/L



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