



Aged in oak barrels Zede de Labégorce is the second wine of Chateau Labégorce Zede. Owned by the Perrodo Family since 1989, Château Labégorce Margaux is one of the oldest estates of the Margaux appellation. Since the 2009 vintage and the merger with Château Labégorce Zédé, Château Labégorce Margaux covers 70 hectares. Traditional methods both in the vineyard and the cellar have enabled Château Labégorce Margaux to become an undisputed reference within the appellation.



Wine: Zédé de Labégorce

Margaux

Château Labégorce Margaux

Vintage: 2011

Grape: 50% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc, 5% Petit Verdot

Alcohol: 13%

Awards

90 pts Wine Enthusiast 2013

Vinification

21 days in concrete vats. Malolactic fermentation partly in new barrels

Ageing

12 months in French oak barrels : 30 % new barrels and 70 % second wine barrels

Ageing potential

Ready to drink now, this wine will keep for at least 5 years.

Tasting

A vibrant color with blue tints. Red berry fruits and a hint of wood on the nose.

Full and elegant on the palate with a straight finish.

Food pairing

Perfect as an aperitif, with white meat, game, Emmental or a white crusted cheese such as a Brie de Meaux.

Serving temperature

16-18°C

(Indeholder sulfitter)

