

Zédé de Labegorce

2nd wine of Château Labegorce

Margaux

*A meaty, supple, round and elegant wine with oodles of cherry fruit
harmoniously intertwined with oak notes and ripe tannins
Advised with red meats, lambs and cheeses.*

LOCATION: Soussans, on a very beautiful soil. The estate belonged from 1979 to 2003 to Luc Thienpont. It was bought by the family Perrodo in 2004, already owner of Ch. Labegorce, a neighbouring estate

VINEYARD AREA: 27 hectares.

SOIL: 90% Sandy-gravelly - 10% Sandy-silty.

GRAPE VARIETIES: 60 % Cabernet Sauvignon, 35 % Merlot, 5 % Cabernet Franc

HARVESTING: Green harvest, leaf-removals, desbudding - Hand picking parcel by parcel at full ripeness

WINEMAKING: Traditional parcel by parcel in concrete vats with a maceration of 2-3 weeks

AGEING: In oak barrels from the great wine, during 12 months.

ANNUAL PRODUCTION: About 60,000 bottles per year.

