



# CHÂTEAU DU TERTRE MARGAUX

GRAND CRU CLASSÉ EN 1855

TENANT FARMER  
DIRECTRICE  
TECHNICAL DIRECTOR  
CONSULTANT OENOLOGIST

Helfrich family  
Cynthia Capelaere  
Romain Beurienne  
Eric Boissenot & Marco Balsimelli

## VINTAGE 2023

SOILS

Garonnaise gravels and glacial-origin sand

AREA PLANTED  
AREA IN PRODUCTION

52 ha  
40 ha

PLANTINGS

61 % Cabernet Sauvignon - 18 % Merlot  
11 % Petit Verdot - 10 % Cabernet Franc

BLEND

70 % Cabernet Sauvignon - 15 % Merlot  
11 % Cabernet Franc - 4 % Petit Verdot

HARVEST

September 13th to October 3rd

VINIFICATION

Thermoregulated wooden, concrete and stainless steel vats  
Soft extraction, traditional pumping over  
3 week maceration

AGEING

French oak barrels  
60 % new, 40 % one year old  
14 - 16 months

VINTAGE NOTES

Château du Tertre is characterized by a beautiful alliance between ripe fruit concentration and a taut structure. This blend features the richness and fleshiness of Merlot (15%), which accompanies the power, freshness, and precision of the Cabernet Sauvignon (70%). True to the estate's signature style, the Cabernet Franc (11%) - sourced from a plot of vines over 60 years old - completes the blend with elegance and finesse. Finally, the Petit Verdot (4%) provides the finishing touch, adding structure and deep color, resulting in a wine that is definitively balanced.

