

## Chateau Chantelune Margaux France 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2017

**GRAPE** Cabernet Sauvignon/  
Blend

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Bordeaux/Left  
Bank

**SMALLER REGION** Médoc

**SUB REGION** Margaux

### Rationale

Home to the namesake 1st growth icon (Chateau Margaux), the area of Margaux is an important appellation in the Haut-Médoc district of Bordeaux, southwestern France. Located 15 miles north of the city of Bordeaux, the appellation is famous for producing supple, perfumed wines, predominantly from Cabernet Sauvignon. Elegance is her calling card.

The distinctive flavors and textures of Margaux wines are often attributed to the local soils. In Margaux, soils have a high gravel content (Pauillac and Saint-Estèphe further north have slightly more clay), which leads to excellent drainage and a low level of nutrients. In general, Margaux has a very thin layer of topsoil, and the very best vineyards sit above the Gironde estuary. Because of the variations in soil, Margaux's wines can range from delicately flavored to highly concentrated, from medium- to full-bodied. Yet all Margaux wines share a fragrant bouquet, silky texture, and remarkable balance.

A jewel located on top of the highest hill in Margaux, Château Chantelune is a unique property with vines currently at an average age of 40 years. Its previous owner, Mr. Soubrane, was a carpenter who believed in felling his trees by moonlight, claiming this gave the best quality wood. His practice gave the property its name, meaning "sing to the moon." The current owner is the world-renowned José Sanfins, director of the third-growth property, Château Cantenac Brown, which produces only 400 cases. Sanfins also owns the Haut Médoc property, Château du Moulin.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Garnet

**RIM VARIATION** Pink

*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Phenolic / Astringent

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red / Sour Cherry *Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Black Currant / Cassis • Mulberry • Black Plum  
*Condition: Fresh, Ripe*

**FLORAL** Lavender • Hibiscus *Condition: Fresh*

**OTHER VEGETABLE** Rhubarb • Cola Nut • Mushrooms (Brown)

**HERBAL** Thyme • Tobacco Leaf • Laurel / Bay Leaf • Tea Leaf / Bergamot

**OTHER SPICES** Star Anise • Green Peppercorn • Chinese Five Spice

**ORGANIC EARTH** Turned Dirt / Potting Soil • Truffle / Mushrooms

**INORGANIC EARTH** Graphite • Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Toast • Baking Spice • Clove • Cedar / Cigar Box

**OXIDATION/NUTTINESS** Walnut • Chestnut