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# Chateau du Tertre

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This chateau is situated on the highest ground in the Margaux appellation in Arzac, hence the reason for its name 'tertre' a word which means a knoll, a piece of high ground. It is also the only classified growth of Arzac. The vineyard is unusual because it is one contiguous parcel of land.

Second label: None.

Area under vines: 45ha.

Av. prod.: 12,000 cases.

Distr. of vines.: In one block.

Soil: Fine gravel & sand, chalky subsoil.

Grape varieties: 85% Cabernet Sauvignon, 5% Cabernet Franc , 10% Merlot.

Pruning: Guyot Double Medocaine.

Rootstock: Riparia Gloire, 101-14.

Vines per ha.: 5,600.

Av. age of vines: 30 years.

Av. yield per ha.: 30hl.

Harvesting: Hand Picked.

Added yeasts: If necessary.

Length of maceration: 21-24 days,

Temp. of ferm.: 28-30C.

Control of fermentation: Running water on the exterior of the tank.

Type of vat: Lined steel.

Vin de presse.: Up to 10% included according to vintage.

Casks: 30%-50% new each vintage.

Time in cask: 24 months.

Fining: Fresh egg whites.

Filtration: Light, sur plaque, at bottling.

Type of bottle: Borderlaise.

Bottled at the chateau: 100%.

STORAGE: 6-15 Years.

SERVICE TEMPERATURE: 17 C

