



LA MARGINALE

2009

LOCATION

The Varrains Poyeux

VINE

Cabernet Franc

REGION

Clay-dominated Turonian limestone, south-facing slopes which warms up before others; therefore, having higher levels of maturity. This cuvée knows that the great vintages have to pick up degrees natural above 12 degrees. Natural grass tillage and de-earthing for better ventilation.

VINIFICATION

Hand harvested with sorting table at the reception of chai followed by staking to 100%.

Degrees Natural 12.9.

Yields of 25 hl ha.

Wine fermentation in wooden vats with punching down for 3 to 4 days before the F1;

Followed by a maceration of 28 days depending on the type of wine we want, ranging from temperature to 23 degrees.

Malolactic fermentation in barrels.

Aged in barrels of 400 liters and 228 liters from the center of France. Maturation time of the marginal may vary from 18 to 24 months depending on the characteristics of wine.

DRESS

Ruby / garnet, almost black, dense and concentrated. No clarity but the strength and mystery of the wine can evolve away from the sunlight.

Reflections of violet and cherry.

NOSE

The nose is fearful, not talkative at first. The second nose is a different note, confirms the first nose which is outlined by the contours of the building shades of mint, red fruit liqueur, anise, coffee / cocoa. Fruits black / red [(cassis, blackberry, cherry burlat, blueberry) (raspberry, currant, strawberry, cherry napoleon)]; Flower (peony, violet, pink); Vegetation (ferns, nettles, mint); Wood (cedar, sandalwood, rosewood).



MOUTH

The attack is powerful yet civilized suggesting the potential of a great terroir. Its intense fruit and this seems large, is highlighted by the family of black fruit. The acidity is present, without being ostentatious. The tannins are round but the balance has not yet been reached. The final sharpness transcends the intrinsic richness of the material with a persistence of flavor already encountered and lasts a long time.

FOOD PAIRING

Lamb chops

Pigeon.

Squab stuffed w/ potatoes and truffled pigs' trotters.

Oxtail

Rack of lamb with herb crust.

Prime rib

Quail confit

Mallard painted with spices.

Roasted duckling with spiced honey