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MARGAUX

2019

V I N T A G E R E P O R T

#18/APRIL 2020



Another fine vintage ending in 9

Continuing the tradition for years ending in 9, 2019 presented us with another superb vintage. It follows 2015, 2016 and 2018, recalling a similar series of excellent vintages at the end of the 1980s.

After a hot, dry summer which continued until the weekend of 20 September, and despite two heatwaves, in June and July, our appellation has produced a particularly high-quality vintage, and one of the most abundant for the last 20 years. This report gives details of the vintage's characteristics, and also presents our appellation's initiatives to preserve its biodiversity, along with feedback from one of our organic winegrowers.

Finally, I would like to complete this introduction with a quotation from **"Professor of Happiness"** Christophe André, slightly adapted to our beautiful appellation:

*"I believe that love, compassion, gentleness and intelligence are contagious. Every time you perform an act of tenderness and affection or love, every time you illuminate someone by giving them **a glass of Margaux**, you alter the future of humanity ever so slightly, in the right direction."*

Happy tasting to you all!

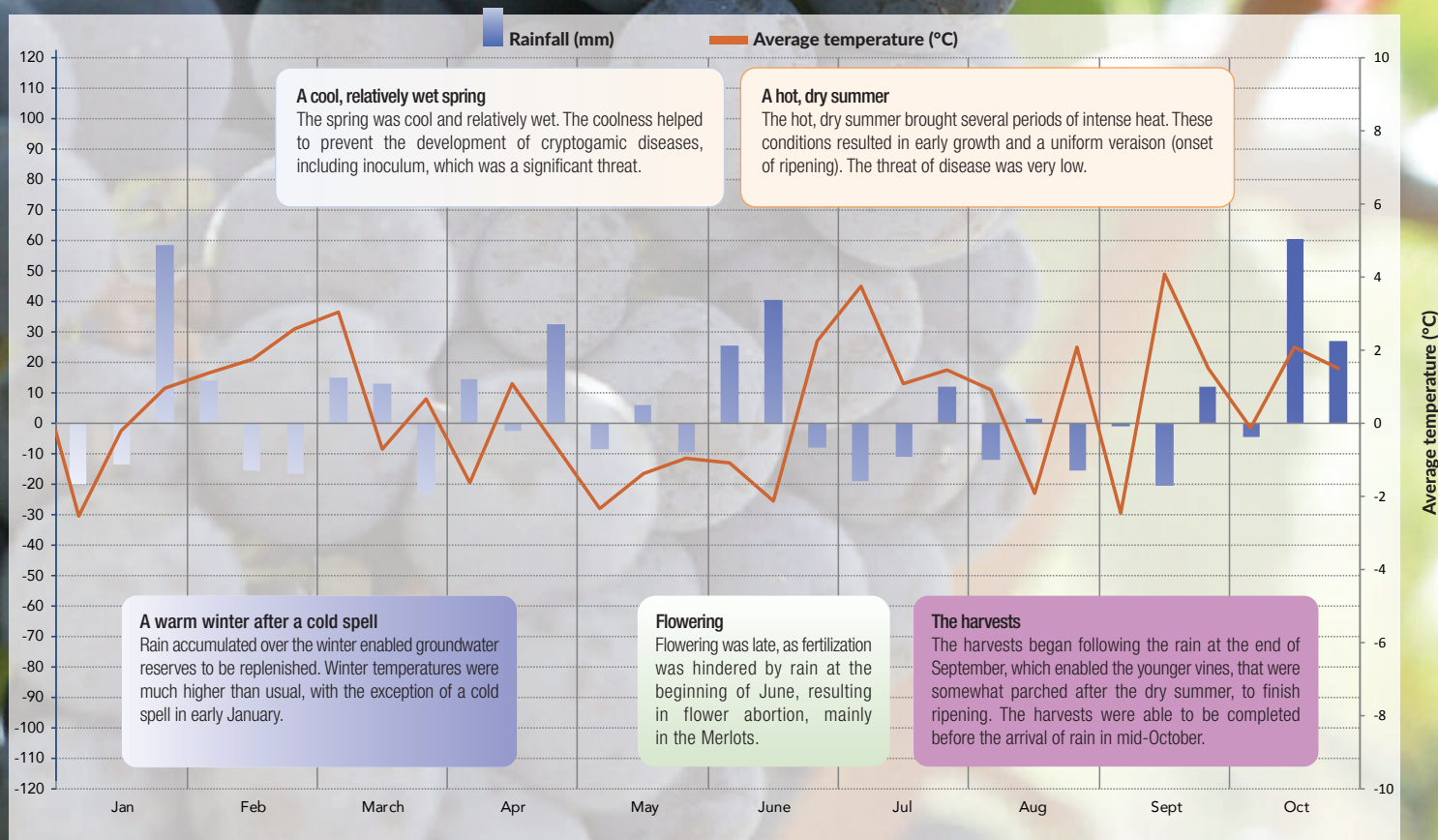
Edouard Mialhe

President of the Syndicat Viticole de Margaux



SYNDICAT VITICOLE DE MARGAUX

2019 Vintage - Deviation from the average - Margaux Weather Station



Sum of Average Daily Temperatures above 10°C



2019 Vintage

Naturally every vintage is unique, but 2019 brought conditions unlike any we had seen before. The 2019 vintage offered various spells of extreme weather with long periods of very intense heat, in June, July, August and September, and short wet periods, such as at the beginning of June, cutting flowering in half, which had started very well but ended with more flower abortion than usual.



The vintage was strongly characterized by heat and dryness, but was nothing like 2018. We could almost describe it as two separate vintages: on the one hand the Merlot, barely managing to survive, with the heat and dry weather producing very ripe grapes with exceptionally high potential alcohol content; and then on the other, the fresher Cabernet Sauvignon, reinvigorated by the light showers at the end of September, expressing a much more classic Médoc character.

Ultimately very disconcerting, as it was impossible for winegrowers to give an accurate estimate of yields, and impossible to really describe it before beginning the blending stage. So, what can we say about this vintage?

The quality of the wines in 2019 evokes two worlds which come together wonderfully; an extraordinary blending experience with a combination of divine, dense, generous substance, delicately balanced by tight, flavourful tannins. Superb!

Éric Boissenot

*Oenologist
Doctor of Oenology and Ampelology*

Born under a lucky star!



Characterized by rainy spells and heat waves, the key to the 2019 vintage proved to be careful management of the vineyard through grass cover crops and controlling foliage heights to maintain a constant water supply.

From the end of June, temperatures soared, reaching peaks in excess of 35°C. Reducing leaf removal operations in order to protect the grapes became a priority. Benefiting from favourable weather through to the harvests, the Cabernet was able to reach an exceptional state of ripeness.

Fermentations were conducted on a "closed circuit" basis to preserve all the aromatic potential. The Merlot was bursting with freshness and generous flavours. The Cabernet presented intense substance and tight tannic structure. Time will do its work... but it is already clear that this 2019 vintage offers an excellent expression of the Margaux appellation characterized by precision and subtlety.

Alexander van Beek

*Managing Director
Château Giscours & Château du Tertre*

A double organic challenge



Conventional and organic winegrowers all have high hopes for each new vintage. After the frost of 2017, 2018 offered superb quality, but quantities were disappointing. Half the usual harvest at Mille Roses, although the exceptional sunshine brought out the best in the remaining grapes.

2019! Having been spared the damage caused by two spring frosts, we allowed ourselves to hope for a real harvest! However, there was another challenge this year: managing with the authorised doses of copper being lowered by 33%! Flowering was difficult, with numerous rainy spells, and the level of treatment required seemed unattainable, but we managed to keep applications within the European requirement, virtually stopping at the beginning of July. The summer was magnificent, slightly shrivelling the grapes, which benefited from a little rain at just the right time, balancing quality and quantity to produce exceptional results.

Thank you 2019! We were hoping and needing you to be good, and you did not disappoint!

David Daure

*Owner-winegrower
Château Mille Roses*

Another fine vintage



After a mild winter, February was warmer and dryer than average causing an early bud break around 15 to 20 March. April was wet leading to concerns that there could be outbreaks of downy mildew.

May was dry with some morning frosts causing a brief scare at the beginning of the month. June was very wet, particularly during flowering, resulting in significant flower abortion in the Merlot. The weather then changed radically with a heat wave from July onwards. A record was set on 25 July with 41°C in the shade.

The onset of ripening took place in good conditions from late July to early August. The first half of September was hot and dry. Some very welcome rain at the end of September allowed the grapes to reach excellent technical and phenolic ripeness.

The Merlot was harvested at the end of September, and the Cabernet Sauvignon during the first two weeks of October.

Stéphane Fort

*Technical Director
Château Pavil de Luze*

2019 WINEGROWER'S COMMENTS

A vintage of great class



2019 was characterized by a lot of rain in the early part of the growth cycle, an extremely hot July and a fairly typical late season for our region.

The Merlot was harvested at optimal ripeness on 3 and 4 October. After 28 days of maceration, the wines expressed very precise aromas of red fruit. They are crisp, juicy, opulent and deep.

We had to wait another ten days for the Petit Verdot and Cabernet Sauvignon to reach the desired degree of ripeness. They were harvested on 14 and 15 October. After 29 days of maceration, the Cabernet Sauvignon wines were quite simply sumptuous.

Aromas of blackcurrant and blackberry, with a very elegant, classic Margaux structure, and perfect balance on the palate from the attack to the finish. Deep, rich wines offering a very classy expression of the appellation.

Bertrand Dugoua

*Technical Director
Château des Eyrins*

MARGAUX

Terroir de biodiversité



Because biodiversity is essential in the vineyard, in 2013, after a period of collective reflection, the Margaux appellation launched a project for the preservation of biodiversity and the landscape.

Margaux's name is synonymous with excellence. This is of course due to the exceptional terroir on which we live and work, but also to the expertise of our winegrowers, through whose work in the shadows this excellence is revealed, much to the pleasure of wine lovers all over the world.

This exceptional heritage is precious, and we need to take care of it and ensure that it survives.

AOC Margaux therefore launched an initiative that aims to preserve our region and enable its biodiversity to flourish. To develop this approach in the long term, we have ensured that it is supported by expertise that will give it the necessary scientific rigour. This approach, *Margaux Terroir de biodiversité*, has been approved as a GIEE (Group of Economic and Environmental Interest) by the Ministry of Agriculture. Our collective commitment to practices that are intended to improve performance, taking into account environmental and social factors is thus recognized at the national level by this certification that serves as the backbone for agroecology projects in France.

A movement has been launched, and has led us to revise our practices, and to commit to an approach that goes even further towards reconciling winegrowing with preserving the environment.

In 2019 more than 80% of the area of vines in Margaux was no longer using herbicides or insecticides(*) and, since 2018, 25 properties have undertaken more than 350 action projects with participation in days to raise awareness and themed work groups.

Margaux Terroir de biodiversité, is a collective commitment to make environmental excellence part of Margaux's future.

(*) excluding treatments against "flavescence dorée" (a virus-like disease)

THE PROJECT

2013

Launch of the project

2013/2014

Survey of current situation, diagnostics, collection of maps of landscape and land occupation

2015

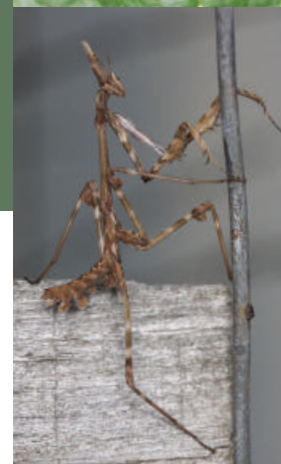
Wildlife inventory in partnership with the LPO (French League for the Protection of Birds) and DGE (Diagnostic, Management, Expertise) including bats, bees, butterflies, and birds

2016

Determination of four priority preservation actions : delay of clearing of ditches, later mowing around the edge of plots, better use of fallow land, planting of rural hedges and isolated trees

Since 2017

Implementation of actions



Photos © Eric Léglise Winemaker-owner Château Le Coteau



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