

Ch des Graviers Margaux

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Margaux

CEPAGE: 60% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 4% Malbec, 4% Petit Verdot, 2% Carmenere

WINEMAKING: For his flagship Margaux, Christophe vinifies each variety and each parcel separately, adopting different vinification techniques based on the cépage, and all fermentations occur spontaneously. Comprising all six red grape varieties allowed in the region, this blends just over 60% Cabernet Sauvignon with around 25% Merlot, 5% Cabernet Franc, 4% each Malbec and Petit Verdot, and 2% Carmenère.

AGING: 8 months mostly in 225-liter barriques, 25% of which are new

THE STORY

The fifth generation of his family to work the vine in Margaux, Christophe took over operations at Graviers in 1995, gradually expanding from six hectares to the 18 hectares the estate encompasses today, and converting fully to biodynamic viticulture. His rigorous approach to farming and his thoughtful, rather complex cellar regimen yield Margaux of intensely vivid, supple fruit supported by honest yet ultra-fine tannins and exquisitely etched minerality. The supreme elegance one reads about in textbooks yet so rarely encounters in more muscular versions of the appellation is on full display in Christophe's wines. --RWM

THE ADJECTIVES

OVERALL: Harmonious and extracted

AROMAS / FLAVORS: Taut red fruits mingling with a mouthcoating sense of river rocks

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Sustainable In Practice, Natural Fermentation

