



CHÂTEAU MARGAUX GRAND VIN PREMIER GRAND CRU CLASSÉ MARGAUX APPELLATION MARGAUX CONTRÔLÉE 2002 13%

Grape Blend: cabernet sauvignon 75%, merlot 20%, cabernet franc e petit verdot 5%

Ageing Process: 20 mesi barriques

VISUAL ANALYSIS: limpid, ruby red with garnet gleam and quite thick.

OLFACTORY ANALYSIS: the olfactory bouquet is composed of wood, raspberries, wet grass, wax, cinnamon, vanilla and potpourri.

GUSTATIVE ANALYSIS: the right taste as regards the mineral salts, the sufficient presence of tannins, an important structure and a very durative aromatic persistence...what can I ask more the wine...

WINE-FOOD COMBINATION: Burgundy Beef Stew

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins



- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the intense colour of the wine in strengthening the visual capacity of the wine-taster. The olfactory bouquet, from the beginning to end, is a sort of never-ending emotions. At the mouth, the softness never ceases to spread all over the palate; the tannin is invoking for the acidity in order to share the gustative space to just identify the right characteristics for a good pairing with a nice recipe. The gustative aromatic persistence takes your breath away for its long and pleasant final.