

RELEASES PAVILLON BLANC SECOND VIN 2023

SINCE THE EARLY 17TH CENTURY, CHÂTEAU MARGAUX HAS BEEN COMMITTED TO MAKING EXCEPTIONAL WINES, DRIVEN BY A QUEST FOR EXCELLENCE AND METICULOUS ATTENTION TO DETAIL AT EVERY STAGE OF THE PRODUCTION PROCESS. PAVILLON BLANC SECOND VIN CONTINUES THIS TRADITION, WITH THIS YEAR'S RELEASE OF THE 2023.



PHOTO BRICE BRAASTAD

INNOVATION AND HERITAGE AT CHÂTEAU MARGAUX

Château Margaux embodies all the elegance and innovation in the world of wine. The estate has been producing white wine for more than 300 years. In a constant quest for improvement, the estate has become increasingly stringent in its selection, in recent years retaining less than half the harvest for the blend that makes up Pavillon Blanc du Château Margaux.

This drastic selection is made possible through precise analysis of the different soils dedicated to white wines. Every year, the teams at Château Margaux adapt their practices to get the best out of each plot: picking at optimum ripeness, vinification in separate batches and adjustments to the ageing process all help to enhance the unique expression of the grapes harvested.

As a result of this meticulous and rigorous work on Pavillon Blanc du Château Margaux, its little brother Pavillon Blanc Second Vin was created in 2023, starting with the 2022 vintage. This made it the fifth wine to be launched by the estate in five centuries, bearing witness to the exacting standards and care that go into every stage of the creation of its wines.

THE ART OF PRECISION FOR THE 2023 VINTAGE

The Virefougasse plots in particular have proved remarkable for their ability to produce Sauvignon Blanc grapes of exceptional aromatic intensity and richness. The white grape harvest, which took place from 23 to 30 August, was adapted to the weather conditions during the last 10 days of August, with picking starting at dawn to preserve all the freshness and acidity of the grapes.

Vinified in around twenty batches from just over ten hectares, the 2023 vintage is the result of rigorous work and an in-depth understanding of the Sauvignon Blanc terroirs. These sustained efforts have made it possible to fine-tune the precision of Pavillon Blanc du Château Margaux still further, and to enrich Pavillon Blanc Second Vin.

TASTING NOTES

Pavillon Blanc Second Vin 2023 stands out for its freshness and elegance. On the nose, it reveals a delicate bouquet of perfectly balanced floral and citrus notes. On the palate, its supple, generous texture is characterised by seamless roundness and smoothness. The finish is fresh and persistent, carried by a good level of acidity.

Its appeal lies in its accessibility in its youth, while at the same time promising good ageing potential. Produced in limited quantities, this new vintage of Pavillon Blanc Second Vin is aimed at fine white wine lovers in search of elegance and complexity.

Pavillon Blanc Second Vin 2023 will be distributed through the Place de Bordeaux and will be available from leading wine shops and some specialist websites.







ABOUT CHÂTEAU MARGAUX

Over the generations and centuries, the skill of the winegrowers and a succession of innovations have made Château Margaux a wine of excellence. Five centuries of history, resolutely looking to the future, have enabled the estate to establish itself as a timeless icon of the French art of living and winemaking excellence. Since the 17th century, Château Margaux has been crafting wines that have stood the test of time, the result of the perfect harmony between an exceptional terroir, ancestral know-how and a constant quest for innovation.

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