

Presentation in English

Château le Coteau is one of the last family properties of the famous Margaux appellation. Today Eric cultivates his ancestors ground with passion and humility.

Terroir

Château le Coteau is amongst some of the most well known Grands Crus Classés. The vines are grown in some of finest soils in the médoc in the Margaux region.

Eric Leglise has always used sustainable and environmental friendly methods as his ancestors did. It's not only the fashion but it's the duty.

Most of the plots are bordered by prestigious Grands Crus Classés.

The soil is composed by gravel left by the Garonne river millions of years ago. These gravelly soils are composed of pebbles and little stones originating from the Pyrénées.

These soils are warm, poor in nutriments and very draining which suit the vines perfectly, helping the grapes mature. This terroir would be nothing without the Garonne micro-climate influence.

Nature has found its place amongst the Château le Coteau vines. No herbicides or insecticides have never been used and the plough allows the fauna and the flora to flourish.

Wine cellar

It's harvesting time. The berries are perfectly ripe. The cellar is ready to welcome the new millésime. It's time to turn the year's hard work into the best wine.

The taste of the terroir is revealed in the wine . Eric's solid experience carries out the traditional vinification by respecting the identity and personality of the Margaux wines.

The vat room

When the grapes arrive in the vat room they are de stemmed and softly pressed. There are 13 stainless steel tanks in the cellar which enables separate vinification of different varieties and plots. Fermentation starts several days after and takes 8 to 10 days. The fermentation temperatures are controlled and checked several times a day and must not go above 28 °C.

At the end of the fermentation the vats are closed for maceration which lasts about 10 days.

The wine is tasted every day to decide when the best moment is to do the pressed wine (which is separate from the main wine). A vertical wine press allows the extraction of high quality pressed wine which can be blended into the vintage.