

Château Tayac Cuvée Larauza, Margaux 2014



Ref: 00239/FR



About the producer

Located on the gravelly hills of Soussans, in the heart of the prestigious Margaux appellation, the vineyards extend over 37 hectares fully exposed to the sun. A “family affair” above all, the property has been enriched by the knowledge and experience of four generations.

Wine growing / wine making

Mechanical harvesting, vinification in temperature-controlled tanks, aging in French oak barrels for 12 months (35% new barrels). 37 hectares of gravel soils with a planting density of 9000 vines/ha and a yield of 55hl/ha.

Tasting notes

An expressive nose of cherry, blackcurrant and subtle notes of gentle bottle aging. The soft, medium-bodied palate offers classic Margaux elegance and finesse. The finish is long, balanced and delightful.

Food pairing

Lamb, meaty terrine, beef with bordelaise sauce, confit de canard, veal with truffles, stuffed mushrooms, wild mushrooms on toast. Comté cheese and potato gratin.

Technical details

Varieties:
55% Cabernet Sauvignon
40% Merlot
5% Petit Verdot
Closure: Cork
ABV: 13.5%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: 35% New
French oak