

## Chateau Du Tertre 2019

CSPC# 866169

750mlx12

13.4% alc./vol.

<b>Grape Variety</b>	54% Cabernet Sauvignon, 27% Merlot, 13% Cabernet Franc, 6% Petit Verdot
<b>Appellation</b>	Margaux
<b>Classification</b>	Fifth Growth. Cinquieme Grand Cru Classe in 1855.
<b>Website</b>	<a href="http://chateaudutertre.fr/en/">http://chateaudutertre.fr/en/</a>
<b>General Info</b>	<p>5th growth classified in 1855. Château du Tertre's history goes all the way back to the 17th century. Whilst the old Médoc Seigneuries were in the hands of the Bordeaux nobility and became top wine estates, Du Tertre left the Arsac Seignury and in 1724 was purchased by Pierre Mitchell, an Irishman, who was the leading bottle manufacturer of the Bordeaux region. During the course of the 19th century, under the control of ingenious owners such as Henry de Vallande or Baron Henri de Koenigswater, the wines of the estate gained world renown, culminating in their inclusion in the 1855 Médoc classification. Down a path, just past the village church, the remarkable outlines of Tertre's gravel outcrops come into full view. These were described by 19th century writers as « the lovely Tertre (hill) of Arsac ». The Margaux soils reach their highest point here, and it is one of the highest gravel outcrops of the Médoc area. Today, Château du Tertre is indebted to the Albada Jelgersma family for having rediscovered its aristocratic pedigree. Since 1997, Château du Tertre's destiny has been in the hands of Eric Albada Jelgersma, a Dutch businessman, who has long been a keen Francophile, a great art lover and a passionate admirer of the Médoc. Eager to get the very best out of his outstanding soils, which are exceptionally homogeneous and recognised as having some of the highest potential in the Margaux appellation, Eric Albada Jelgersma now sees his team rewarded for their efforts. Though having modernised the estate, Eric Albada Jelgersma has managed to maintain traditional methods while taking advantage of the latest innovations, making the wines of Château du Tertre superbly powerful and elegant with excellent ageing potential.</p>
<b>Winemaker</b>	<p>Menahem Israilevich. Cellar Master: David FENNELLY. Consulting oenologist: Eric Boissenot</p>
<b>Vintage</b>	<p>In 2019, early budding was followed by a sporadically wet and cool April, May and June. This meant uneven flowering in early June, but from mid-June onwards the weather turned dry and hot, leading to successful fruit set. July was mainly dry but with some storms. This meant the gravel terraces of the Médoc and limestone soils in general had no problems getting the right kind of hydric stress, but more water-logged soils found it tougher. August and September were hot and dry, so ripening and harvest were successful, except for certain cases of extreme water stress on the driest soils, which saw some bunches shrivel in early September. June right through to October saw higher temperatures than average. Rain from 20 September onwards allowed the Merlots to ripen, often with high alcohol, and Cabernet did particularly well because the rains meant their ripening could go on for longer, lowering alcohols and allowing for more 'normal' development after the hot weather.</p>
<b>Vineyards</b>	<p>The du Tertre vineyards are remarkable for being in a single, coherent block adjacent to the <i>château</i>, covering 52 hectares of the aforementioned plateau in Arsac. This is a gravelly, pebbly mound typical of the region, planted with 40% Cabernet Sauvignon, 35% Merlot, 20% Cabernet Franc and 5% Petit Verdot. The vines average about 35 years of age, with many dating from the 1950s and 1960s, the average age brought down by the planting of 4 hectares of Cabernet Sauvignon and a little Merlot in 1999.</p>
<b>Vineyards</b>	<p>With the arrival of Jelgersma, however, there was a new attention to detail in the vineyard, with better training and care of the vines, and a green harvest, all destined to improve quality.</p>
<b>Harvest</b>	<p>The strategy for the 2019 vintage was to do everything possible to preserve the elegance and delicacy that are</p>



<b>Vinification/ Maturation</b>	<p>characteristic to the property, while at the same time giving density to the mid-palate. The harvests took place over a relatively short period, from September 23rd to October 11th, corresponding to 19 days of picking. The harvested fruit is fermented in traditional wooden vats stretching up to the first floor, with temperature control, and a maceration of up to three weeks. As well as the in-house team Jelgersma has engaged the services of local oenologist Jacques Boissenot in ratcheting up the quality. The wine spends 12 months in oak (30% new wood from central France, and 70% 1-year old barrels), with racking every three months and an egg white fining at the end. Throughout the process, from harvest to barrel, the wine is transferred by gravity feed rather than mechanical pumping. Clearly, with such care and modernisation in vineyard and cellar, the direction in which Jelgersma is taking du Tertre is up.</p> <p>Macerations were carried out as gently as possible, with moderate temperatures and a fairly short period of contact between the skins and the juice.</p>
<b>Tasting Notes</b>	<p>This is a terroir whose delicacy obliges us to be very conservative in the way we manage maceration and extraction, adopting a minimum-intervention approach. The result is a fresh, dense, generous, aromatic wine with no trace of excess. A wine of complexity that can be aged for decades being at the same time a joy to drink in its youth</p>
<b>Serve with</b>	<p>Chateau du Tertre is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau du Tertre is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.</p>
<b>Production</b>	<p>8,000 cases made</p>
<b>Cellaring</b>	<p>Drink now through 2032</p>
<b>Scores/Awards</b>	<p><b>90 points</b> - James Molesworth, Wine Spectator - March 2022  <b>93 points</b> - William Kelley, Wine Advocate - April 2022  <b>87-89 points</b> - Lisa Perrotti-Brown, Wine Advocate - June 2020  <b>94 points</b> - James Suckling, JamesSuckling.com - February 2022  <b>96 points</b> - Jane Anson, Decanter.com - June 2020  <b>92 points</b> - Jane Anson, Insidebordeaux.com - January 2022  <b>91 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022  <b>91-93 points</b> - Jeff Leve, thewinecellarinsider.com - June 2020  <b>92-94 points</b> - Antonio Galloni, Vinous - June 2020  <b>92-94+ points</b> - Jeb Dunnuck MW - June 2020  <b>91 points</b> - Jean Marc Quarin (score only) - January 2020  <b>91-92 points</b> - Yves Beck (score only) - June 2020  <b>92 points</b> - Peter Moser, Falstaff Magazine - June 2020  <b>95-96 points</b> - Terres de Vins (score only) - September 2021  <b>94-95 points</b> - Vert de Vin - April 2020  <b>17.5 points</b> - La Revue du Vin France (score only) - January 2022  <b>17.5 points</b> - Vinum Wine Magazine (score only) - September 2020</p>
<b>Reviews</b>	<p><i>"Offers incense and black tea notes that give this aromatic intrigue, while roasted plum and cherry compote flavors provide the bulk of the experience. Delivers a swath of warm humus on the finish. Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot. Drink now through 2032. 8,000 cases made."</i>  - JM, Wine Spectator</p> <p><i>"The 2019 du Tertre opens in the glass with aromas of sweet cassis and plums mingled with undergrowth, cedarwood, violets and subtle hints of cigar wrapper. Medium-bodied, bright, and integrated, with a nicely concentrated core of fruit, lively acids and fine, powdery tannins that assert themselves on the finish, it delivers a certain generosity of fruit in a fine-boned package. Even if this numbers among the more powerful du Tertre vintages of recent years, it remains a wine defined by elegance more than impact."</i></p> <p><i>Occupying the highest point in the Margaux appellation (a lofty 25 meters), Château du Tertre in fact encompasses not one "tertre" (high point) but two, possessing both a 30-hectare block on fine gravels situated around the chateau itself and another 20-hectare block, separated only by a stream, on the plateau of Bel-Air where the gravels are sandier. Both are comparatively homogeneous, and both inform the grand vin; and both are comparatively warm, well-draining terroirs, meaning that the vegetative cycle at du Tertre is quite advanced, and that even if the team here don't precipitate to harvest, this certainly isn't a late-ripening site. In the aftermath of the devastating 1956 frost, the Gasqueton family replanted the entire vineyard (as at Calon-Ségur) at the rather low density of 6,300 vines per hectare, with one-third Cabernet Sauvignon, one-third Cabernet Franc, and one-third Merlot—an idiosyncratic encépagement for Margaux and one that tended to deliver somewhat lighter, leaner wines in years where the Cabernet Franc didn't fully ripen. In 1997, the Gasquetons</i></p>

**Reviews** *sold to the Albada family, who began by restoring the estate's much-neglected buildings and proceeded, from 2008, to restructure the vineyards. Chemical herbicides were banished, and extensive replanting began, increasing density to 9,100 vines per hectare, and adapting grape varieties to soil type. With du Tertre's sale in early 2020, restructuring continues. Only 30% of the vineyard remains to be replanted, a project that's projected to conclude in 2027. All these new plantings have been farmed biodynamically from their inception, and while du Tertre retains some old-vine Merlot and Cabernet Franc, from which a massale selection is being propagated, the proportion of Cabernet Sauvignon has increased and Petit Verdot, which works well on the lower parts of the slope, represents around 10%. Winemaking is quite classical, with harvesting by hand, optical sorting, and vinification in a mix of wooden, cement and stainless-steel vats. Technical director Frédéric Ardouin, who conducted du Tertre's soil studies as a student in 2008, is at the helm in the winery, and Cynthia Capelaere is the new estate director. The style of wines produced here is quite singular: on the one hand distinctly elegant and fine-boned, but on the other displaying a certain generosity and sweetness of fruit (consistent with a well-exposed, well-drained, rather early-ripening site). The rather light style of yesteryear has been replaced by sneaky intensity of flavor and persistence. What's more, if du Tertre is operating in a similar stylistic register to some of the appellation's other champions of elegance, such as Brane Cantenac and Rauzan Ségla, its wines are also rather more immediate, with a youthful charm and seamlessness that means that even a classically styled vintage such as 2016 can already be drunk and not merely tasted. These are not the sort of wines that dominate in a mass tasting of more than one hundred wines, but they are just the sort of wines that readers looking for harmonious, charming Margaux might want to have in their cellar."*  
- WK, Wine Advocate

*"Displaying a deep garnet-purple color, the 2019 du Tertre opens with notes of stewed plums, bouquet garni, graphite and warm cassis plus hints of cast-iron pan and cardamom. The medium-bodied palate is refreshing and juicy with a slight chewiness from the tannins and an herbal lift on the finish."*  
- LPB, Wine Advocate

*"Beautiful purity of fruit here with currant and berry aromas, as well as fresh roses and other flowers. Citrus peel as well. Full-bodied with creamy and lightly velvety tannins that are long and beautiful. Hints of citrus to the lovely fruit. Textured and polished. Try after 2024."*  
- JS, JamesSuckling.com

*"A concentrated but graceful feel to this Issan, showcasing why it is one of the powerhouses of Margaux without necessarily flexing its muscles the most obviously. Takes a few moments to unroll on the palate but as it does it expands both forward and outwards, beautifully filling the mid palate with creamy brambly fruits and firm but flexible tannins. This inches open, suggesting it has an extremely long life ahead of it, and is close to the 2016 in expression, although not quite with the depth of expression of that exemplary vintage. 50% new oak, 3.7pH. 45% of overall production went into the 1st wine. Harvest from 25th September to 11th October."*  
- JA, Decanter.com

*"A beautiful elegant and expressive Margaux that has sappy fruit with clear salinity and minerality on the finish."*  
- JA, Inside Bordeaux

*"Medium-bodied, earthy, savory, spicy and loaded with, fresh red fruits that range from sweet to tart. The wine finishes with dusty tannins and a savory, spicy quality. This will be best with a few years of age. Drink from 2024-2039."*  
- JL, thewinecellarinsider.com

*"Fresh, elegant, medium-bodied, graceful style of Margaux here. The fruit is silky and sweet, with round, lush tannins and a finish of ripe, juicy red fruits, blackberry, and a hint of blueberry. This gem is going to be delicious in its youth, and it will age well too! From a blend of 54% Cabernet Sauvignon, 27% Merlot Franc, 13% Cabernet Franc and 6% Petit Verdot, reaching 13.4%. The harvest took place September 27 until October 12."*  
- JL, thewinecellarinsider.com

**Reviews** *“The Grand Vin 2019 Château Du Tertre checks in as 54% Cabernet Sauvignon, 27% Merlot, 13% Cabernet Franc, and the rest Petit Verdot. This beautiful Margaux offers awesome notes of black raspberries, crushed flowers, sandalwood, spice, and a touch of bouquet garni. With medium to full-bodied richness, polished tannins, and a great finish, it's certainly the finest wine I've tasted from this domaine. It's going to evolve nicely over the coming two decades. 92-94+.”*  
- Jeb Dunnuck

*“Dark ruby garnet, violet reflections, subtle lightening of the edges. Heart cherry fruit with a delicate herbal underlay, fine berry fruit, nuances of figs. Medium complexity, sweet forest berry confit, round, ripe tannins, pleasant freshness, already appears accessible, subtle sweetness in the aftertaste, medium length.”*  
- Falstaff Magazine

*“The nose is elegant and offers generosity/gourmandize, a certain richness as well as a suave/full side. It reveals notes of lychee, quenette, small notes of pear associated with touches of apple, fine hints of grapefruit and a very discreet hint of almond. The palate is fruity, well-balanced and offers an acidulous/juicy frame, a beautiful definition, juiciness, a good definition, suavity, a certain tension and gourmandize. On the palate this wine expresses notes of juicy/pulpy nectarine, fleshy/pulpy apple, small notes of lychee associated with a hint of quenette, lemon flowers as well as a hint of pink grapefruit, a subtle hint of white flowers, a discreet hint of rose, butter and hazelnut. Good length. An acidulous and suave persistence. An imperceptible hint of bitterness in the finish.”*  
- Vert de Vin

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