

---

## Château Margaux 2016

CSPC# 749584

750mlx6

13.0% alc./vol.

|                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|-----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Grape Variety</b>  | 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot, 1% Petit Verdot                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Appellation</b>    | Margaux                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Classification</b> | First Growth. Premier Grand Cru Classe in 1855.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Website</b>        | <a href="http://www.chateau-margaux.com/en/">http://www.chateau-margaux.com/en/</a>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>General Info</b>   | <p>Château Margaux, a 1er Cru Classé property, has been owned by the Mentzelopoulos family since 1978 - since then it has consistently produced the finest wines in the Médoc.</p> <p>One of the grandest, most imposing buildings amongst the Médoc châteaux, Ch. Margaux in its current form was built in the early 19<sup>th</sup> century, although viticulture had been practiced on the estate for several centuries before. A chequered period of ownership in the 19<sup>th</sup> and early 20<sup>th</sup> century meant that the quality of some Margaux vintages was patchy, but the change which restored the property to its rightful status came in 1977 when it was bought by André Mentzenopoulos, Greek by birth but who had lived in France since 1958 and had made a fortune through supermarket retailing. André immediately instigated much-needed investment in vineyard and cellar, but his untimely death in 1980 saw his daughter, Corinne, take up the reins. Corinne's shrewdest move was the recruitment of young, talented winemaker Paul Pontallier to oversee the production.</p> <p>Paul remains at the helm nearly 30 years later, and in that time, Margaux has produced some legendary wines, but also displays a marvelous seam of consistency through good years and the not so good.</p>                                                                                                                                                     |
| <b>Winemaker</b>      | Emile Peynaud & Philippe Bascaules                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Vintage</b>        | <p>The wet and relatively mild winter led to quite early sprouting in the last week of March. The 400 mm of rain during the first 3 months of the year helped to replenish the ground water after a rather dry 2015. The spring rains came very close together and thus gave the impression that they had been plentiful, whereas in fact, the total of all the rain only amounted to the average of the last 30 years. The vines nevertheless managed to find a few rare, beautiful sunny days to blossom between June 6th and 8th.</p> <p>The contrast with the summer drought was just as striking. Only 8 mm of rain fell during July and August. Even though the very young plants showed a few marked signs of hydric stress, our old vines behaved perfectly, once again demonstrating this species' incredible capacity to adapt to the climate. Although dry, the summer wasn't exceptionally hot. Only the second half of August was marked by higher than normal temperatures. The combination of these factors caused the colour change to be quite spread out. September, with its dry days and cool nights, enabled the grapes to complete their ripening process in optimal conditions. The harvest of the reds, which was the most staggered in the history of the Estate, took place from September 23rd to October 18th. All through the summer, with every passing day, we felt a little more excited at the thought of a great new vintage taking shape...</p> |
| <b>Vineyards</b>      | The estate has 82 hectares under vine, with Cabernet Sauvignon inevitably dominant (75%) with 20% Merlot making up most of the rest, along with a smattering of Cabernet Franc and Petit Verdot. Unusually in Margaux, there is a white wine made here, Pavillon Blanc, from 100% Sauvignon Blanc, while the two red wines are, of course, Ch. Margaux itself and Pavillon Rouge. Typically, about 30,000 cases of red wine are made, with the Grand Vin usually accounting for just over 40% of the total. Production of the white wine amounts to less than 3,000 cases.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Harvest</b>        | the Grand Vin represents only 28% of the harvest, which took place September 23 to October 18 -- one of the longest harvests in the estate's storied history                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |

|                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|-------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Vinification/<br/>Maturation</b> | Fermentation takes place in oak vats and ageing for Ch. Margaux in 100% new barrels for 22 months. It is Paul Pontallier's firmly-held belief that it is the Cabernet Sauvignon grape which is responsible for most of the sheer class which characterises the wines of Ch. Margaux and we are seeing, in consequence, an ever-greater percentage of this varietal in the blend of the Grand Vin.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Tasting Notes</b>                | <p>How difficult it is to follow a vintage as amazing as 2015! However, Château Margaux 2016 fits well into the continuity of the greatest vintages of the beginning of this century!</p> <p>The nose is particularly delicate, complex and deep. On the palate, the wine has incredible volume, smoothness and length. Of course, it is our large plots of Cabernet Sauvignon that give this wine all its elegance. They make up 94% of the blend. The Merlots and the Cabernet Francs, with respectively 2% and 3%, bring a great complexity to the wine both with aroma, and with the smoothness of their tannic structure. Finally, the Petit Verdot's, despite their small quantity (only 1% of the blend), bring considerable density and volume. In spite of this vintage's dry and sunny summer conditions, this wine has kept all its acid potential, the beginnings of perfect evolution and preservation. Château Margaux 2016 is an exceptional wine, the result of the combination of amazing weather conditions, the knowledge of our terroir and a great selection effort (28% of the harvest). (April 2017)</p>                                                                                                                                                                          |
| <b>Serve with</b>                   | <p>Chateau Margaux is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift.</p> <p>Chateau Margaux is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Margaux is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Production</b>                   | 10,833 cases made.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Cellaring</b>                    | Drink 2026-2070                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Scores/Awards</b>                | <p><b>97 points</b> - James Molesworth, Wine Spectator - March 2019</p> <p><b>99 points</b> - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p><b>97-99 points</b> - Neal Martin, Wine Advocate #230 - April 2017</p> <p><b>99 points</b> - James Suckling, JamesSuckling.com - February 2019</p> <p><b>98-99 points</b> - James Suckling, JamesSuckling.com - March 2017</p> <p><b>99 points/Cellar Selection</b> - Roger Voss, Wine Enthusiast - May 2019</p> <p><b>97-99 points</b> - Roger Voss, Wine Enthusiast - April 2017</p> <p><b>17.5 points</b> - Jancis Robinson, JancisRobinson.com - April 2017</p> <p><b>98 points</b> - Jane Anson, Decanter.com - October 2018</p> <p><b>97 points</b> - Jane Anson, Decanter.com - April 2017</p> <p><b>97 points</b> - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p><b>96 points</b> - Tim Atkin, MW - timatkin.com - April 2017</p> <p><b>18+ points</b> - Farr Vintner - February 2017</p> <p><b>95-97 points</b> - Derek Smedley, MW - April 2017</p> <p><b>98 points</b> - Neal Martin, Vinous - January 2019</p> <p><b>99 points</b> - Antonio Galloni, Vinous - January 2019</p> <p><b>97-100 points</b> - Antonio Galloni, Vinous - April 2017</p> <p><b>97 points</b> - Jeb Dunnuck MW - February 2019</p> |
| <b>Reviews</b>                      | <p><i>"Beautifully rendered, with a lush and seamless flow of cassis, steeped cherry, warmed raspberry and gently mulled blackberry fruit flavors gliding through. Light lilac, savory, mesquite and mineral accents underline the finish, adding additional texture and length. Deep and long, with sublime definition and gorgeous fruit. 10,833 cases made.</i></p> <p><i>- JM, Wine Spectator</i></p> <p><i>"Deep garnet-purple colored, the 2016 Château Margaux (blended of 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot) sashays out of the glass with glamorous red currants, candied violets, kirsch and crushed blackcurrants scents followed by notions of tilled black soil, forest floor, cast iron pan and cigar box with subtle wafts of lavender and oolong tea. Medium-bodied, mineral laced accents hover over the palate with an ethereal sensation of weightlessness, yet it is super intense with layers of red and black flavors supported by a firm texture of silt-fine tannins, finishing wonderfully fragrant and incredibly long."</i></p> <p><i>- LPB, Wine Advocate</i></p>                                                                                                                                                                     |

## Reviews

*"The 2016 Chateau Margaux is a blend of 94% Cabernet Sauvignon, 2% Merlot and 3% Cabernet Franc, plus 1% of Petit Verdot, representing 28% of the total production. This is the highest proportion of Cabernet Sauvignon apart from 2013, which was due to the poor Merlot. It was cropped around 50 hectoliters per hectare depending on the grape variety, for example it could be up to 65 hectoliters per hectare in some sectors. Lucid in color, it has a detailed and precise bouquet with mineral-rich blackberry, raspberry coulis and limestone scents. It feels very perfumed, though not powerful like many Grand Vins in 2016. The palate is a different creature to the aromatics. Here is the intensity of the vintage with shimmering black fruit laced with spice, a killer line of acidity and an irresistible crescendo on the finish. Then, graphite lingering on the aftertaste, a nod to Pauillac perhaps. The aftertaste is so long you could probably write a letter to your friend enthusing about this wine before the aftertaste fades. Doubtless it is destined to be compared to the magnificent 2015 Château Margaux and to be truthful, there's a hair's breadth between them. In a word: crystalline."*

- NM, Wine Advocate

*"It's very friendly and warm on the nose showing flowers, such as roses, and red fruit. But then on the palate, it lets you know how serious it is. Full-bodied, yet reserved, extremely tight and well-formed with super polished tannins that go on for minutes. A solid and typical Margaux with all the personality and beauty in strength. Try after 2027."*

- JS, JamesSuckling.com

*"A purity of fruit marks this Margaux with lots of currant and berry character. Full body, bright acidity and round tannins. It's a larger and more expanded style of Margaux. A wine with a heart and body. Strong."*

- JS, JamesSuckling.com

*"With a rare 94% Cabernet Sauvignon in the blend, this wine is packed both with black-currant flavors and impressive tannins and acidity. It moves Château Margaux into a new dimension with its dense, dry core of tannins that will power the wine into a seriously long-term future. Drink from 2025."*

- RV, Wine Enthusiast

*"This Cabernet Sauvignon-based wine is packed with firm tannins and a dark, dense structure. It is seriously concentrated and powerful in its impression. Magnificent fruit contrasts with the structure to suggest a wine ready for long-term aging. (RV)"*

- RV, Wine Enthusiast

*"94% Cabernet Sauvignon, and a little bit of Petit Verdot. pH 3.6 (cf pH 3.65 in 2015). Sweet rich start and then very fresh. Seems a little bit marked by oak at the moment. Sinewy. Hint of chocolate - just like Palmer! Slightly drying tannins. Sandpaper on the end."*

- JR, JancisRobinson.com

*"This is a serious Margaux, hugely Cabernet dominant on both nose and palate as you would expect with 94% of the blend. It has an extremely fine, elongated tannic structure, just barely there and so classy, focusing on the gentle elasticity. There are more blue than black fruits here, wonderfully spun out and softened with crushed tobacco. It has the expansive aromatic structure of Margaux, the floral and mineral aspects clear, as is the tension that lifts the palate up and out. It's reminiscent of the 2005, though with less evident tannins. It's not as hefty as the 2010 or as staggering as the 2015 but is still a joyful expression of the estate. 1% Petit Verdot completes the blend. Drinking Window 2026 - 2045. (JA)"*

- JA, Decanter.com

*"It's unusual to have this intensity, freshness and integration of tannins at such a young age, but that is the beauty of 2016 in the best cases. This has an elegant structure with a touch of austerity through the mid-palate, alongside cool crushed tobacco, black fruits, juicy minerality and some salinity on the finish, all held in by silky tannins. There is not the big body and intensity of the majestic 2015 Margaux, which was easily one of the wines of the vintage, but the aromatics are more expressive in 2016 and there is a subtle complexity that builds over the palate. The blend here is 94% Cabernet Sauvignon (one of the highest ever), 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot, with yields fairly high at 52hl/ha for the grand vin. It represents 28% of the overall*

**Reviews** *production compared to 35% last year. The grand vin has this wonderful essence of Margaux feel, and will reward patience - no doubt it will take on some extra weight over time and deepen into a stunning wine, among the great classics of this property. A fresh 3.6pH alongside a tannin count of 73IPT. Philippe Bascaules returned from Napa just before the primeurs; his first full vintage will be the 2017. Drinking Window 2027 – 2050”*  
- JA, Decanter.com

*“Deep ruby with purple accents of color around the rim of the glass, violets, lilacs and roses are the first scents you notice before moving to the red and black plums, tobacco and a hint of licorice in the bouquet. Light on its feet but don't let that fool you, it's impossible not to feel the purity and elegance. The wine displays an incredible clarity of fruit with a finish that dawdles on your palate, moving from red fruit to black fruit and back to sweet, red berries again. The finish has an incredibly supple, refined quality that leaves you yearning for another sip. It was early in the morning and I can assure you, I finished my glass without spitting a drop! The wine was made from a blend of 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot reaching 13% alcohol with a pH of 3.6. Yields were high, but it's important to note, the Grand Vin represents only 28% of the harvest, which took place September 23 to October 18 -- one of the longest harvests in the estate's storied history.”*

- JL, thewinecellarinsider.com

*“Paul Pontallier may have passed away, but his legacy at Margaux lives on in wines such as this superb Grand Vin. Freshness, elegance, fine tannins and crunchy red fruit flavours are framed by new oak, velvety tannins and the vivacity that's a feature of the vintage. Effortless class and precision. 2024-36”*

- TA, timatkin.com

*“Since the early 1980's Chateau Margaux has produced many excellent vintages. It is always impressive, whilst remaining fine and elegant. This is where we most often find the "Iron Fist in a Velvet Glove". Margaux is certainly the most stylish, charming and sophisticated of the First Growths. Quality is maintained here by a rigorous selection process and since 2009 there has been a third wine (Margaux de Margaux) produced as well as the popular second wine Pavillon Rouge. There is also a 4th wine sold off in bulk to a local negociant. Tragically, the man responsible for 30 years of great vintages here, Paul Pontallier, passed away in 2016 but he was able to see the completion of new building work designed by Lord Norman Foster. The Grand Vin represents just 28% of production this year, and is a blend of 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot. This is the lowest percentage of Merlot in Chateau Margaux's history, other than the pure Cabernet 2013. Fragrant and elegant on the nose, there is pure black cherry with lots of violet and vanilla on the nose. The palate follows from this, all fruit blossom and flowers with a light, elegant touch of wood smoke and very elegant, super-refined, ripe tannins that provide a very smooth texture. Everything is precision and integration here, with real harmony and superb delineation of flavour, which lingers on a fresh and vibrant finish.”*

- Farr Vintners

*“The nose has a fragrant charm floral with spring violets the palate starts with bramble and some red fruits but there is mid depth the fruit rich and ripe fleshy at the back supple with fine discreet tannins. The sweet fruit on the back palate is backed by freshness the finish has length, style elegance. 2025-40”*

- Derek Smedley MW

*“The 2016 Château Margaux represents 28% of the entire production this year. It has an alluring, gorgeous bouquet that blossoms with aeration to reveal black cherries, veins of blue fruit, crushed violet petals and a suggestion of vanilla. The poised, mineral-driven palate is medium-bodied with very fine tannin and just the right amount of salinity. The 2015 Château Margaux is ahead by a nose, but this will be a formidable first growth with a five-decade life span. Drink 2026-2070”*

- NM, Vinous

*“A gorgeous, captivating bouquet gives the 2016 Margaux an irresistible allure. Weightless and yet wonderfully persistent, in the way only the chateau's wines can be, the 2016 Grand Vin is a wine of exceptional breeding and pedigree. So many wines in this vintage are obvious, but Margaux is a wine that takes time to discover, like a great book or piece of music. Shades of tobacco, cedar, mint, licorice and bright, red-toned fruit reveal themselves over time. And yet it is a sense of total harmony and seductiveness that elevates Margaux into the stratosphere in 2016. Drink 2026-2066.”*

- AG, Vinous

**Reviews** *“The 2016 Margaux is magnificent in the best tradition of the Château Margaux style, which always speaks more to finesse than power. Above all else, the 2016 is a wine of superb persistence, understated power and total refinement. There is wonderful depth and intensity to the ripe red and purplish-hued fruits, accompanied by mint, rose petal and sweet spice overtones that develop in the glass. The 2016 finishes with great aromatic lift and freshness. It has been absolutely compelling on the two occasions I have tasted it so far.”*  
- AG, Vinous

*“The grand vin 2016 Château Margaux is a beauty and tastes like the essence of Margaux. Thrilling notes of blueberries, cassis, crushed violets, flowery incense, and spice notes all give way to a full-bodied 2016 that strikes an incredible balance between richness and elegance. A blend of 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot brought up in new barrels, it’s more focused and elegant than the 2015, yet I suspect it’s just as concentrated, and readers are going have a blast comparing these two magical vintages over the coming 4-5 decades. 97+ points.”*  
- Jeb Dunnuck

---