

Pavillon Blanc Du Château Margaux 2017

CSPC# 881253

750mlx6

13.1% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Margaux

Classification

2nd wine

Website

<https://www.chateau-margaux.com/en/vins/pavillon-blanc-du-chateau-margaux>

General Info

Sold under the name of “Château Margaux 2nd wine”, it took its permanent name of Pavillon Rouge du Château Margaux in 1908. After an eclipse between the thirties and the mid-seventies, its production restarted on the arrival of André Mentzelopoulos in 1977 and at first greatly increased in order to improve the quality of the first wine. From the mid – 1990s, the creation of a third wine in its turn, allowed for a more and more rigorous selection for Pavillon Rouge. For a few years now, a third of the harvest has gone into the first wine, barely 30% into the Pavillon Rouge, and the remainder is divided between the third and fourth wines. The quality of Pavillon Rouge has become very close to that of the first wine because all the plots involved contributed to the blending of Château Margaux not so long ago. Of course, there isn’t the same complexity, the same depth, the same “magic” but the flavours are close and the balance in the mouth leads to the same subtle senses of power and softness. In general, it is ready to drink a little earlier whilst retaining an excellent potential to age largely beyond 30 or 40 years.

Winemaker

Emile Peynaud & Philippe Bascaules

Vintage

Despite the intense cold snap (a low of -6°C/21.2°F on the night of April 27th), our plots of Sauvignon Blanc were completely spared thanks to our frost-protection sprinkler system.

After a relatively dry 2016, the first months of 2017 brought the necessary precipitation to keep the water table balanced. Winter temperatures weren’t particularly cold. The vines budded around April 4th, but we weren’t wary enough of the spring-like temperatures and a frost on the nights of April 27th and 28th served as a reminder that, above all, winegrowers are dependent on nature. The choice location of our vineyard plots allowed us to limit frost damage: only 10% of our red vines were affected.

In the whole growth cycle, only the last week of June saw heavy rainfall. The vines had already flowered between May 25th and 30th in the most favorable conditions for efficient, homogeneous pollination. Summer 2017 more or less resembled summer 2016: warm and very dry through July and August. Light rainfall in early September was the only thing that disrupted a rare opportunity to produce a third great vintage after 2015 and 2016; we had just harvested our white grapes when heavy precipitation dashed our hopes of a truly standout year.

We then had to make a crucial decision: to harvest quickly grapes that were not yet ripe enough for fear that Botrytis would ruin them, or wait for the sun’s return and harvest riper, more concentrated grapes later in September. In keeping with our high standards of quality and reassured by optimistic weather forecasts, we chose the latter and harvested the reds between September 12th and October 3rd in exceptionally fine weather conditions.

Vineyards

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.

Harvest

The precociousness of the Sauvignon Blanc (harvesting took place between August 28th and September 5th) kept it safe from late-season rainfall. The grapes were in perfect condition and fine summer weather allowed them to ripen in the best of circumstances. As a result, the sugars concentrated while retaining excellent acidity which is essential to the balance of a great white wine.



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| Vinification/ Maturation | The grapes are whole-cluster pressed, with no skin contact. Alcoholic fermentation starts in stainless steel tanks before the wine is moved for the remainder of the vinification and aging to 33% new, French oak barrels. There is no malolactic fermentation. The wine is aged on its lees with stirring in 33% new, French oak barrels for 7-8 months before bottling. Close to 2,500 cases of Pavillon Blanc du Chateau Margaux are produced each year. |
| Tasting Notes | We selected the best from our plots in Virefougasse to blend a wine of complex aromas, with roundness on the palate and an extra-long finish with delicate notes of citrus and white flowers. The 2017 vintage is distinctive for its opulence and a very generous fatness that recall the finest Pavillon Blanc vintages. Medium straw in color. Aromas of candied grapefruit peel and green apple are accented by hints of sea salt and wet stone. Crème brûlée and white flowers are also present. This wine has an absolutely seductive texture and balance that live up to the famous Domaine's pedigree. This is an especially rich and opulent year for this wine. Drink now–2035. |
| Serve with | The white wine of Chateau Margaux, Pavillon Blanc can be paired perfectly with all types of seafood, shellfish, sushi, sashimi, veal, chicken, pork, and assorted cheeses. |
| Production | 833 cases made |
| Cellaring | Drink 2021-2029 |
| Scores/Awards | <p>95 points - James Molesworth, Wine Spectator - March 2020</p> <p>96 points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>93-95 points - Lisa Perrotti-Brown, Wine Advocate - April 2018</p> <p>98 points - James Suckling, JamesSuckling.com - January 2020</p> <p>97-98 points - James Suckling, JamesSuckling.com - April 2018</p> <p>92 points - Roger Voss, Wine Enthusiast - March 2020</p> <p>17.5 points - Julia Harding, JancisRobinson.com - April 2017</p> <p>100 points - Jane Anson, Decanter.com - March 2020</p> <p>98-100 points - Jane Anson, Decanter.com - April 2018</p> <p>96 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>94 points - Farr Vintners - April 2018</p> <p>93-95 points - Derek Smedley MW - April 2018</p> <p>92 points - Neal Martin, Vinous - February 2020</p> <p>91-93 points - Neal Martin, Vinous - May 2018</p> <p>96 points - Antonio Galloni, Vinous - February 2020</p> <p>94-97 points - Antonio Galloni, Vinous - May 2018</p> <p>96 points - Jeb Dunnuck MW - February 2020</p> <p>93-95 points - Jeb Dunnuck MW - May 2018</p> <p>18+ points - Matthew Jukes - April 2018</p> <p>98 points - Wilfred Wong, Wine.com - April 2018</p> <p>93 points - Jean Marc Quarin (score only) - January 2020</p> <p>97 points - Peter Moser, Falstaff Magazine - July 2020</p> <p>97 points - Vert de Vin - April 2020</p> <p>17 points - La Revue du Vin France (score only) - January 2020</p> <p>17 points - Vinum Wine Magazine (score only) - September 2020</p> <p>3/5stars - Le Guide Hachette des Vins (score only) - 2021</p> |
| Reviews | <p><i>"Very lively, featuring a juicy, mouth filling mix of peach, nectarine, and tangerine notes, laced with a singed orange peel thread. Exotic yet pure flavors are married to electric energy. Best from 2021 through 2029. 833 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Chateau Margaux has a spraying system to combat frost at this vineyard. Still, yields were down to 22 hectoliters per hectare due to some crop losses. As always, the 2017 Pavillon Blanc du Chateau Margaux is made from 100% Sauvignon Blanc. It opens slowly to reveal scents of fresh pineapple, lime blossoms, orange peel and lemon curd with hints of yuzu zest, wet pebbles, struck flint and kumquat. Medium-bodied, the palate absolutely sings of vibrant citrus fruits and mineral accents, sporting a very lively line of freshness, finishing with great length, and whispering of tons of aging potential. Stellar Pavillon Blanc! Readers should note that after 15 years of experimenting with Diam, this is the first year this wine will be bottled under this closure. To further aid aging with consistency, this is also the first year that the wine is in a dark green bottle as opposed to the former clear glass."</i></p> <p>- LPB, Wine Advocate</p> |

Reviews

“Margaux has a spraying system to combat frost at the Pavillon Blanc vineyard, but they lost a bit of production, with yields finishing at 22 hectoliters per hectare. The nose of the 2017 Pavillon Blanc du Chateau Margaux is a little reticent to begin, giving way to beautiful white peach, grapefruit, and lemongrass notes plus hints of mandarin peel, honeysuckle, baking bread and just a waft of ginger. The medium to full-bodied palate is very crisp and super intense, laden with citrus and stone fruit layers, coupled with a lovely satiny texture and plenty of weight without feeling heavy, finishing with incredible length and a lingering mineral note.”

- LPB, Wine Advocate

“So energetic and wicked, in a good way, with a subtle start to the palate. Then it takes off on the finish. Sliced dried-apple, green-pear, and crushed-stone notes. So minerally and levitated at the finish. Great finish. Explosive. Drink now and enjoy the freshness and youth, or age as long as you like.”

- JS, JamesSuckling.com

“This is very powerful with a super aftertaste of chalk, limestone, and crush seashells. Full body, layered with phenolic texture that resembles a sleek red. Yet it’s fresh vivid all the time like the excellent white it is. The white pepper character combined with dried citrus is fabulous.”

- JS, JamesSuckling.com

“Beautifully perfumed, this wine has ripe yellow fruits as well as a greener herbal character. Along with its tension and minerality, the wine is rich and has freshness and potential. Drink from 2022.”

- RV, Wine Enthusiast

“Always 100% Sauvignon Blanc. But a complex blend of barrels. Nine months in barrel, 20–25% new oak. 40% of the crop went into this wine, the rest sold in bulk. Perfect conditions for the whites in 2017, according to estate manager Sébastien Vergne. They want the wine to be fat and creamy in the mouth but to keep the finish fresh and the hallmark scent of honeysuckle. Fermentation starts in tank, then the wine goes into barrel until a month before bottling. pH 3.1. Slightly higher alcohol than last year but also lower pH. Very scented, intense citrus but also finely floral. Really floral. Peachy. Full in the mouth and great acid tension leaving the mouth clean. A floral scent on the palate too but it is quite delicate. There’s a gentle creaminess and a slight lees grip yet the intensity is fruit-driven. Long and complete and just a light saltiness on the finish. 13.1%. Drink 2020-2030.”

- JH, JancisRobinson.com

“There is flesh here but it is so precise and well held together that it takes a minute to realise how much weight is in the palate. Tons of creamy white peach, apricot, and nectarine fruit, then it pulls together and goes for the vice for the finish. This was a brilliant wine En Primeur, and it continues to deliver. So concentrated, it bursts out of the glass and has huge persistency through the palate. If willpower is an issue, you could drink it right now, but it will age beautifully. A yield of 20hl/ha. 50-year-old vines. 20% new oak. Dark-coloured bottles since this vintage (previously they were transparent) and closed with Diam cork. 3.1pH. Drinking Window 2020 – 2040.”

- JA, Decanter.com

“This is a wonderful Pavillon Blanc with great aromatics and powerful flavours that highlight how those cool summer nights have given real zip and freshness without losing intensity. Intense and concentrated flavours of quince, fleshy tropical fruits, nectarines, and white peaches are combined with a mouthwatering tension that holds your interest and delivers a stunningly slatey, mineral finish. Margaux didn't lose anything to frost, so had a 22hl/ha yield after careful selection (a normal amount for the estate). It was an early harvest, from 28 August to 5 September. 20% new oak. 3.1pH.”

- JA, Decanter.com

“Lightly honeyed citrus rind, traces of vanilla, pomelo and the peelings of green apple grab your attention right away with a parade of invigorating citrus flavors. There is length and acidity giving the wine buzz and endurance.”

- JL, thewinecellarinsider.com

Reviews

"Picked from August 28th to September 5th. The yield was a mere 22 hl/ha and only 1/3 of the crop was selected. This will be bottled for the first time in dark glass and closed with DIAM corks. This is intensely perfumed on the nose with lime blossom, gooseberry and struck flint given a generous richness with notes of lemon curd and vanilla cream. The palate is rich on entry, with a concentrated and juicy core of ripe melon and pineapple before a wave of crisp and zesty acidity turns the fruit to charred lemons and fresh apples. The hints of wood smoke and toast are subtle and add a pithy texture that pairs perfectly with the fruit profile and increasingly racy acidity. The finish is long, harmonious, and vibrant."

- Farr Vintners

"Peachy on the palate tangerine fresh on the nose a complex mix of flavours. The mid richness balanced by citrus bright at the back with richness sweetness on the finish. 2020-27."

- Derek Smedley MW

"The 2017 Pavillon Blanc de Margaux was picked 28 to 31 August and cropped at 22hl/ha despite the frost, which is about average for the last four years according to winemaker Paul Boscule. The bouquet is clean and pure with orange blossom and red apple, dried pineapple aromas that are very seductive. The palate is well balanced with a tang of orange rind and quince on the entry, just the right amount of bitterness to keep this Pavillon Blanc on edge, nicely focused with a hint of lemongrass towards the finish. Excellent."

- NM, Vinous

"The 2017 Pavillon Blanc was picked 27 to 31 August. It has a well-defined bouquet, but for me less expressive than the previous vintage at the moment with white flowers, Nashi pear and a faint touch of orange rind. The palate is well balanced with a fresh entry that delivers pineapple, white peach, and a dash of white pepper. There is impressive energy here, well balanced with a hint of apricot and praline towards the tender finish. Very fine. Drink 2021-2036."

- NM, Vinous

"Picked in late August, the 2017 Pavillon Blanc offers an enticing mélange of bright Sauvignon Blanc notes and textural depth, all with the energy that is such a signature of the Blanc. Citrus, orchard fruit, white flowers and crushed rocks are all laced together, but it is the wine's superb balance that stands out most."

- AG, Vinous

"The 2017 Pavillon Blanc is simply magnificent. Gracious and translucent in the glass, the 2017 is a terrific example of the vintage at its best. The flavors are bright and wonderfully sculpted, with plenty of citrus peel, orchard fruit and crushed rock nuances that develop as the wine builds into its creamy, resonant finish. Pavillon Blanc is the highlight this year at Margaux."

- AG, Vinous

"This wine doesn't get the recognition it deserves, and the 2017 Chateau Margaux Pavillon Blanc is another great white from this team. All Sauvignon, it has a rocking bouquet of white grapefruit, crushed citrus, salty minerality, and hints of mint. Rich, medium-bodied, ultra-fresh yet with terrific fruit, it can be drunk today or cellared for 10-15 years."

- Jeb Dunnuck

"The 2017 whites are in the same league as the 2015 yet are drastically different in style, showing more freshness and minerality, while still being nicely concentrated. The 2017 Pavillon Blanc is a juicy, racy effort and offers a medium-bodied, vibrant, tight, salty style to go with classic notes of lemon, citrus, mint, and ample minerality. Drink it over the coming 15-20 years."

- Jeb Dunnuck

"With lower acidity than in previous vintages and a slightly elevated alcohol, this is a more exotic style of Pavillon Blanc, and the flavour is tinged with pineapple and mango notes. While the finish is tense and fine, there is a lushness to the mid-palate which I find very attractive. In 2017 Margaux has decided to use Diam 30 corks...! I have no idea how these will age but they have been trialing this closure on and off for over ten years and they seem satisfied. 'A screwcap is too big a change, and some people will not spot Diam!'. They understand that screwcaps perform perfectly but this is too much of a shock for consumers. I think Diam will be a shock, too. I hope that my score stands the test of time."

- Matthew Jukes

Reviews *“Light yellow-green, silver reflections. Fine nuances of gooseberries and guava, delicate grapefruit zest, white tropical fruit. Fresh and lively, white apple, complex, salty minerality, appears almost a touch lean, classy structure, saline finish. A lively companion to food, equipped with good aging potential.”*
- PM, Falstaff Magazine

“If one white wine can stand on the stage alone, it is the 2017 Pavillon Blanc du Château Margaux: it is a magnificent wine! TASTING NOTES: This wine has the precision of an artist. Its concentrated and focused aromas and flavors of green apple and mineral go beyond those descriptors. A decade or more of resting in the cellar will bring all its hidden elements into focus, and the wine will perform its perfect solo performance for those who have the patience. (Tasted: October 25, 2019, San Francisco, CA)”
- WW, Wine.com

“The nose is fruity, fresh, elegant and offers a beautiful definition and freshness. It reveals notes of nectarine, crunchy peach and small notes of juicy/fresh pink grapefruit associated with fine touches of lemon, quenette, exotic fruits as well as discreet hints of minerality. The mouth is fruity, elegant, gourmand and offers a good definition, a fine acidulous frame as well as suavity. In the mouth this wine expresses notes of ripe lemon, ripe grapefruit and small notes of fresh/juicy kumquat associated with small touches of quenette, passion fruit, nectarine as well as fine hints of zests and racy minerality. Beautiful persistence. Good length.”
- Vert de Vin
