TRIANON DE LARIGAUDIÈRE 2022

Margaux

COUNTRY	France
REGION	Bordeaux
WINEMAKER	Jean-Michel Garcion
APPELLATION	Margaux

TASTING NOTES

90 POINTS

JAMESSUCKLING.COM



BLEND

60% Cabernet Sauvignon, 40% Merlot

WINEMAKING

Cold pre-fermentation maceration, followed by 15 to 30 days in concrete and stainless steel tanks. Alcoholic fermentation between 28°C and 32°C encourages aromatic expression.

AGEING

12 to 15 months in barrels depending on the vintage: 25% new, 60% one-wine and 15% two-wine barrels.

TASTING NOTES

Elegant and structured. Supple, integrated tannins support the fruit and ageing potential.

DE MOUR

OWNER & WINE MERCHANT SINCE 1950