

GRAND VIN DE BORDEAUX



CHATEAU LE COTEAU

MARGAUX

Château le Coteau is one of the last family properties of the famous Margaux appellation. Today Eric cultivates his ancestors ground with passion and humility.

Terroir :

Château le Coteau is amongst some of the most well known Grands Crus Classés. The vines are grown in some of the finest soils in the médoc in the Margaux region.

Most of the plots are bordered by prestigious Grands Crus Classés.

The soil is composed by gravel left by the Garonne river millions of years ago. These gravelly soils are composed of pebbles and little stones originating from the Pyrénées.

These soils are warm, poor in nutriments and very draining which suits the vines perfectly, helping the grapes mature. This terroir would be nothing without the Garonne micro-climate influence.

Nature has found its place amongst the Château le Coteau vines. No herbicides or insecticides have never been used and the plough allows the fauna and the flora to flourish.

Wine cellar :

It's harvesting time. The berries are perfectly ripe. The cellar is ready to welcome the new millésime. It's time to turn the year's hard work into the best wine.

The taste of the terroir is revealed in the wine . Eric's solid experience carries out the traditional vinification by respecting the identity and personality of the Margaux wines.

The vat room :

When the grapes arrive in the vat room they are de stemmed and softly pressed. There are 13 stainless steel tanks in the cellar which enables separate vinification of different varieties and plots. Fermentation starts several days after and takes 8 to 10 days. The fermentation temperatures are controlled and checked several times a day and must not go above 28 °C.

At the end of the fermentation the vats are closed for maceration which lasts about 10 days.

The wine is tasted every day to decide when the best moment is to do the pressed wine (which is separate from the main wine). A vertical wine press allows the extraction of high quality pressed wine which can be blended into the vintage.

Eric Léglise

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www.chateaulecoteau.fr

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TECHNICAL SHEET

Millésime 2014

Geographical situation : Château le Coteau is one of the last family properties of the Margaux appellation. Today, Eric Lèglise cultivate his vineyard with the upmost respect for the terroir and the environment.

Land area : 30 acres of vineyard

Grape varieties grown : 65 % cabernet sauvignon, 25 % merlot, 8 % cabernet franc, 2% petit verdot

Farming practice : Ploughed vineyard, hand pruning, thinning out of leaves, sustainable development.

Harvesting by hand

Vinification : traditional. Daily pumping over. Post fermentation maceration takes three weeks.

Ageing : In French oak barrels of which a third are of new wood. The wine stays in the barrels for 16 months.

Clarification is done using fresh egg whites.



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