



CHÂTEAU CHANTELUNE

« MARGAUX »

ORIGIN

Bordeaux, France

APPELLATION

AOC Margaux

VINEYARD

Three acres of fine gravel;
Average age of vines is 40
years

BLEND

62% Cabernet Sauvignon,
28% Merlot;
5% Petit Verdot
5% Cabernet Franc

FARMING

Sorted and destemmed in
vineyard

WINEMAKING

All temperature controlled

AGING

100% Barrel aged; 50%
new oak

The blending of the wine is done by none other than Eric Boissenot, consultant winemaker for all four Medoc Premier Cru wines, “a skilled interpreter of the land and its wines who pushes them over the top” (WS June 2013). Jose Sanfins (technical director at Chateau Cantenac-Brown) produces this micro-cuvee from his personal vineyard.

Located on the highest Garonne gravel hill in Margaux, Château Chantelune boasts a unique terroir of gravel and sand, deposited over the centuries by the Garonne River. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot vines with 40-year-old roots on average thrive in these “poor soils”, digging deep for water and nutrients, and giving the final wine great fruit presence along with velvety tannins and a most pleasing mineral character.

This exclusive wine is one of the hidden jewels of Margaux. The property takes its name (which translates as “sing to the moon”) from former owner Mr. Soubrane, a woodsman and carpenter who always used to embrace his trees during the full moon, saying this gave the best quality wood. When he decided to plant a vineyard at the highest point in Margaux, he continued these traditional techniques.

Mr. Soubrane sold his outstanding parcel of vines to José Sanfins, as he wished for his vineyard to remain independent. Production is limited to just 400 cases. The small size of the vineyards allows Jose Sanfins to produce small quantities of exceptional fruit, therefore the best quality wine.

ACCOLADES

2015 International Wine Report – 94 points

2015 Wine Enthusiast – 93 points

2015 Beverage Tasting Institute – 92 points

2014 International Wine Report – 93 points

