



2023 VINTAGE







2023  
Vintage









## The 2023 vintage weather conditions

The winter of 2022-2023 was relatively mild, although there were about ten days of real winter temperatures in the first half of February.

There was also not much rain during the first few months of 2023: 196 mm in Margaux, allowing only a very light replenishment of groundwater reserves after an extremely hot, dry 2022 vintage. In these conditions, bud break occurred between the 3<sup>rd</sup> and the 10<sup>th</sup> of April.

Fortunately, spring did not bring any of the feared frosts. Rain was sparse but frequent during the growing season. There were just two weeks of sustained rain in June (72 mm). However, these conditions made it potentially difficult to keep the vines healthy. The high relative humidity in the air created very favourable conditions for downy mildew. Our vineyard teams succeeded in maintaining healthy foliage to ensure good-quality ripening of the grapes and a successful harvest. The vines flowered between the 31<sup>st</sup> of May and the 5<sup>th</sup> of June in good conditions, with no signs of coulure or millerandage.

2023 was markedly different from the previous vintage in terms of temperature. In 2022, there were very early heatwaves. In 2023, we had just one real heatwave, between the 17<sup>th</sup> and the 24<sup>th</sup> of August, the period when the grape skins mature, becoming thinner and more sensitive to the combined action of high temperatures and sunshine. The berries that were most exposed to the sun suffered scalding, forcing us to do a lot of sorting during the harvest.









Pavillon Blanc  
du Château Margaux  
2023

The white grape harvests took place from the 23<sup>rd</sup> to the 30<sup>th</sup> of August. High temperatures in the last ten days of August meant that we had to pick the grapes earlier to retain all their potential acidity, which is so important in white wines. We even had to bring forward the picking times, starting in the early hours of the morning and finishing at midday. We were determined to retain the intensity and aromatic complexity that characterise our white wines... and save the pickers from working in the excessive heat!





We selected the best from our Virefougasse plots, enabling us to create a blend with complex flavours and aromas, and a well-rounded palate. Plot selections were even more rigorous in the vineyard. The grapes harvested from almost ten hectares were vinified in around twenty different batches. The trials undertaken over several years to create the second white wine, the Pavillon Blanc Second Vin, and its launch with the 2022 vintage have enabled Pavillon Blanc to be even more precise.











Pavillon Rouge  
du Château Margaux  
2023

We continue to make a meticulous selection for Pavillon Rouge 2023, which represents 30% of the harvest.

Since 2016, we have been making a more sustained effort to restructure the vineyard. On some superb terroirs, the vines are still too young to be included in the grand vin blend, but the restructuring is beginning to bear fruit, and some of the resulting wines were included in the Pavillon Rouge blend.



Like Château Margaux, Pavillon Rouge 2023 is very precise in terms of flavours and aromas and is silky on the palate.

The 79% Cabernet Sauvignon content of this wine gives it remarkable freshness and length. 14% Merlot, 2% Cabernet Franc and 5% Petit Verdot complete the Pavillon Rouge 2023 blend.







## Château Margaux 2023

The harvests required more delicate work than usual and therefore took longer, but this extra care was necessary to achieve the aromatic purity that characterises Château Margaux's wines. The red grape harvest began on the 11<sup>th</sup> of September with the first plots of Merlot. The grand vin Cabernet Sauvignon plots were picked on the 22<sup>nd</sup> of September. Harvesting was completed on the 5<sup>th</sup> of October.

Château Margaux 2023 is a fine, precise, complex wine. It accounts for 41% of the total volume of the harvest. Although it cannot match the exceptional density of its predecessor, it has the same aromatic style and the same silky tannins.

In some respects, it has exceeded our expectations after the rain in September. This vintage shows us once again how great terroirs are capable of adapting and expressing their exceptional quality in the wines.

The Château Margaux blend is still mainly Cabernet Sauvignon, at 89%. 5% Merlot, 4% Cabernet Franc and 2% Petit Verdot make up the rest of the blend.





43 years...

43 years, from 1981 to 2023, during which I had the unique privilege to dedicate myself to the management of Château Margaux.

My father, André Mentzelopoulos, who acquired the estate in 1977 - a major turning point in our family's history - and gave a tremendous boost to the improvement of the quality of our wine, passed away in December 1980.

From January 1981, with the innocent enthusiasm of youth, I embarked on the day-to-day management of Château Margaux, supported, it is true, by a competent and motivated team.

Today, a new chapter begins as I step down from the management of the estate with nostalgia.

One cannot easily leave this exceptional company, with its history dating back to the 16<sup>th</sup> century, its exceptional terroir, its impressive architecture, and the admirable quality of its wines.

Thank you to everyone who has accompanied me along this journey, brokers, wine merchants, importers, visitors, journalists, writers, critics, enthusiasts... I will miss you.

Thank you to each member of the team who understood that Château Margaux demands the best of oneself.

Amid this nostalgia, there is also a profound sense of relief and pride; my children, Alexis and Alexandra, won over by the magic of the place and the dimension of its reputation, have already joined the estate, Alexis replacing me as CEO, Alexandra becoming the President of the Supervisory Board of the Holding.

The future of Château Margaux is assured.

  
Corinne Mentzelopoulos





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