



MARGO

“CUVÉE DE COEUR”



SAINT-ÉMILION



Owners: ALLOIN family

Surface area: 20 ares

Soils: sandy-clay

Planting density: 6600 vines per hectare

Average age of the vines: 35 years

Cultivation methods: rational cultivation

Soil management: permanent, natural grass cover every other row and tillage.

Grape variety: 100% Cabernet Franc

Yield: 40 hl/ ha

Harvest: picking by hand using trays. The grapes are sorted in the vineyard and in the cellar. The harvest is protected in a refrigerated cellule.

Vinification: the fruit is processed plot by plot. Cold soak before fermentation. The wine is made in amphoras and the caps are punched. Sulphur free wine. Parcellaire.

Malolactic transformation: 100% amphoras

Barrel ageing in amphoras: 6 months

Charity production: 700 bottles