Chateau Giscours 3eme Cru Classe Margaux 2019



Region

One of the most famous appellations in Bordeaux due to the amount of well regarded Chateaux, including the first growth Chateau Margaux and the third growth Chateau Palmer. The Margaux appellation is best known for producing supple, perfumed wines, predominantly from Cabernet Sauvignon. The distinctive flavours and textures are a direct result of the local loose soils which have a high gravel content and therefore offer excellent drainage, causing vines roots to dig deep to source nutrients and ultimately boosting the quality of the grapes.

Producer

Château Giscours is a historic Bordeaux estate whose origins date back to the 14th century, with viticulture established in 1552. Classified as a Third Growth in the 1855 Bordeaux Classification, it is situated in the Margaux appellation on the Left Bank of the Gironde. Its vineyards benefit from deep Garonne gravel soils, providing excellent drainage and ideal conditions for Cabernet Sauvignon and Merlot. These distinctive terroirs produce elegant, structured wines with refined tannins and excellent ageing potential. Committed to sustainability and biodiversity, Giscours embraces agroecological practices, with approximately half its vineyard cultivated using organic methods.

Tasting Notes

Château Giscours displays the elegance and finesse characteristic of great Margaux wines. The nose reveals inviting aromas of blackcurrant, ripe blackberry and dark cherry, complemented by notes of cedar, tobacco, graphite and subtle spice. On the palate, concentrated dark fruit flavours are balanced by refreshing acidity and finely grained tannins, creating a harmonious structure. Hints of violet, liquorice and earthy minerality add complexity and depth, while well-integrated oak contributes a gentle toastiness. The finish is long, persistent and refined, demonstrating excellent balance and ageing potential. A sophisticated Bordeaux that combines power, freshness and classic Margaux elegance.

Food

This wine should be paired with fine cuts of meat, roasted beef or duck.

Technical Information

Country	France
Region	Margaux
Grape(s)	Cabernet Sauvignon (63%) Merlot (37%)
Type	Red
Style	Rich
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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