



CHÂTEAU MILLE ROSES 2019

Margaux AOC | Bordeaux

Château Mille Roses 2019 is an organic Margaux AOC from 55% Cabernet Sauvignon and 45% Merlot. It is a small-estate wine with clear red and black fruit, supple tannins and a fresh frame rather than a heavy grand château style. The 2019 vintage gives an accessible, polished Margaux expression for drinking from 2026 to 2030. WINEMAKING: stainless-steel fermentation with a maceration of three to five weeks, followed by 12 months in French oak barriques, one third new. Malolactic fermentation was carried out in barrel for roundness and integration. FOOD PAIRING: serve after a short decant. Duck breast, grilled veal, entrecôte, roast vegetables, mushroom risotto and semi-hard cheeses fit the wine's supple frame.

Tasting notes

Color

Deep ruby with garnet highlights, clear and bright.

Aroma

Redcurrant, black cherry, rose, fresh herbs and light cedar.

Taste

Supple fruit, gentle tannins, fresh acidity and measured oak.

Finish

Fresh, direct and balanced, with cherry and soft spice.

CHÂTEAU MILLE ROSES Château Mille Roses was created in 1999 by David Faure and his wife Sophie, starting from a small family holding and growing into a 10-hectare estate split between Margaux and Haut-Médoc. The Margaux parcels sit near Giscours and Cantemerle, in a sector where Cabernet Sauvignon and Merlot can give a polished, open style. The estate has been certified organic since 2010 and remains deliberately human in scale, with vineyard work guided by soil life rather than cosmetic yield.