



## LABORY DE TAYAC Margaux – 2014



The vineyard of Château Domeyne is located on a beautiful hill of big gravels and it surrounds the vineyard of Château Calon-Segur. The property confirmed in 2003 its ranking of the 1932 Cru Bourgeois and collects good scores every year. Excellent facilities allow the winemaking of a wine full of nuances and personality.

In 2006, Château Domeyne was bought by Claire Villars Lurton, owner of Château Haut-Bages Liberal and Château Ferrière, 5th Classified Growth of Pauillac and 3rd Classified Growth of Margaux, and her husband Gonzague Lurton, owner of Château Durfort Vivens, 2nd Classified Growth of Margaux. They put all their know-how to lift this wine among the best in the classification of Saint Estèphe. In this new goal of quality, Claire and Gonzague LURTON carry on the challenge to bring to light Château Domeyne.

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### TERROIR

Bank Gravel

### WINEMAKING

Attack in the mouth on fine bitters then the flesh coats the palate with notes of cassis, humus and clove before tightening on a beautiful firm tannic structure. Serve without hurry or carafe on a roasted pigeon, beetroot chutney.

### GRAPE VARIETY

Cabernet Franc, Merlot,  
Cabernet Sauvignon

### ALCOHOL

13.5%

### SERVICE TEMPERATURE

16°C

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### TASTING NOTES

Roundness and fruity with a nose of black and red berries fruits.

The frame is fine with a nice freshness.

The wine is elegant with a very Saint-Estèphe finish.

Decant before serving with beef, lamb or poultry.



### FOOD PAIRING

[www.lamijac.com](http://www.lamijac.com)

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