

CHÂTEAU DESMIRAIL

MARGAUX



The name DESMIRAIL has been associated with wine production in the Médoc region since the end of the seventeenth century. The château belonged to the Desmirail family until just before the 1855 classification, when it was classified as a Troisième Grand Cru Classé (third growth).

The Château Palmer company owned the property for several years before selling it to Lucien Lurton, an iconic figure in the Bordeaux wine world, in 1980.

In 1992, Lucien Lurton passed on his properties to each of his ten children. Denis, one of the older children and a lawyer by profession, took over the management of Château Desmirail. Today Denis is taking his father's work even further, modernizing the wine making facilities and putting all of his energy into the development of this Grand Cru Classé.

The 30 hectare, Left Bank Bordeaux vineyard of Château Desmirail is planted to 70% Cabernet Sauvignon, 29% Merlot and 1% Petit Verdot. This represents an increase in Cabernet Sauvignon vines. On average, the vines are 20 years of age. The vineyard is planted to a vine density of 6,666 vines per hectare. The terroir consists of deep gravel, sand and clay soils.

To produce the wine of Château Desmirail, fermentation takes place in a combination of large wood tanks and stainless steel vats in one of three different vat rooms. Unique to Château Desmirail, these three vat rooms are designed to recall various time periods in the history of Château Desmirail. Malolactic fermentation takes place in vat. The wine of Château Desmirail is aged in 40% new, French oak barrels for between 12 to 18 months. There is a second wine, which is sold under two different names. When sold in France, the second wine is sold as Château Fontarney, while export markets are offered the same wine under the name of Initial de Desmirail. The estate also owns vines in the Haut Medoc appellation which are used to produce Desmirail Haut-Medoc de Desmirail.



"The more you know about wine, the more you'll want to know about us."

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