Château Le Tertre Roteboeuf

And the Mitjavile family of wines

When we visit Château Le Tertre Roteboeuf to taste the new vintage, we never know which Mitjavile from this tight-knit family will be in the cellar – they are all brilliant winemakers, following in François' mould, yet not afraid to give you their own take on the vintage. This year we tasted with sons Louis and Henri, who is slated to take over from his father eventually – although François was very much in evidence in the cellar too.

The Mitjavile style is of very ripe wines, allowed to reach peak phenolic (tannin) ripeness as well as fruit ripeness, so it should follow that in a cool, rain-afflicted year the wines would be less lush yet every time we have a so-called difficult vintage, their wines sing.

In 2024 the harvest was later than it has been for some time, at the end of September and into October, and although there was rain there was enough sun to keep the plants photosynthesising and giving a longer ripening cycle than in a hotter year. The wines, at all levels, have juicy, primary fruit and feel as if they have come from a warmer vintage and, knowing how similar vintages have aged, these will be the source of huge unanticipated pleasure in the future.

Nicola Arcedeckne-Butler MW, April 2025

PRIVATE CELLAR

A word on pricing: in a vintage where 'price is everything' it is worth noting that the 2024 Mitjavile wines are priced at 2.5% above their opening price for the 2016 vintage, the family have been very consistent with their pricing, something that we all benefit from, but a position that makes 'vast discounts' difficult.

The Wines

			£ per case in bond
Domaine de Cambes, Bordeaux	2024	6 bottles	£185

80% Merlot, 20% Cabernet Franc

Bright red black to the rim with a nose of juicy black cherry fruit, raspberry too, very primary and fruit driven with a light touch of trademark smokiness, leading to an equally fruit forward palate, with juicy raspberry fruit, light grilled notes with soft, ripe, supplie tannins behind, almost a jammy note and then a deliciously long, alluring finish. Just gorgeous. Drink 2028 - 2030

Roc de Cambes, Côtes de Bourg	2024	6 bottles	£260

80% Merlot, 20% Cabernet Sauvignon

Deep purple red to the rim with a nose of toasty dark fruit, plummy and grilled, with notes of cedar, smoky too. On the palate, lovely creamed black cherry fruit sits alongside raspberry and loganberry with a burst of citrusy acidity with supple tannins behind only just visible and fully integrated, going to a juicy yet more restrained finish than usual, but oh so satisfying. Drink 2029 - 2035

Château le Tertre Roteboeuf Grand Cru, St Emilion	2024	6 bottles	£770

80% Merlot, 20% Cabernet Franc; tasted from a barrel of our choice

Deep red black to the rim, not dense with huge toasty dark fruit on the nose, grilled and plummy, really intense, with a charred note and lashings of fruit behind, leading to a fresher palate of rich, concentrated dark fruits, saline and savoury, with substantial smooth, integrated tannins behind, going to a lovely long, ripe, sweet finish. Drink 2030 - 2040

Grape percentages above are indicative as the Mitjaviles prefer the wines to be viewed through their taste rather than their blend.

To order please call 01353 977 995

We tasted these wines in April 2025

These wines will be shipped in the spring of 2027 | E&OE | Private Cellar's Terms & Conditions for en primeur purchases apply.