



M de MAGNOL 2022



PRODUCTION:

Appellation: Appellation Haut-Médoc Contrôlée.

Region: Located very close to Bordeaux city, on the left bank of the Gironde estuary.

Blend: 66% Merlot, 17% Cabernet Franc, 13% Cabernet Sauvignon, 4% Petit Verdot.

Soil: Sand and gravel.

Climate: Oceanic, mild and humid.

Viticulture: Limited yields, manual vineyard management, careful selection and minimal interference during the natural ripening process of the grapes.

Winemaking: De-stalked and crushing of the grapes – alcoholic fermentation with daily shedding and pumping over – temperature control and oxygen supply – long maceration (2 to 3 weeks) – malolactic fermentation – ageing on French oak for 12 months.

TASTING:

Colour: Intense, brilliant and deep red garnet colour.

Nose: Effusive red fruit aromas such as cherry, raspberry and wild strawberry that orbit around a sweet vanilla note.

Palate: Harmonious, supple, well-balanced. The tannins are velvety, the finish is long and exquisite on the fruit. M de Magnol Haut Médoc is a fruity, juicy and elegant wine.

PRACTICAL:

Food and wine: Entrecôte à la Bordelaise, risotto with mushrooms, Asian onion beef, ripe cheeses, red fruit based or dark chocolate-based desserts.

Serve between 16°C and 18°C. Decant 15 minutes before service.

CERTIFICATIONS:

For many years, Barton and Guestier has been involved in various sustainable development initiatives. Indeed, Château Magnol benefited from ISO 14001 certification in 2013, which concerns such as land management, water and its quality, energy, carbon footprint, waste management, safety and health. This transition to a more respectful and sustainable farming continued when the transition to the 2016 vintage, Château Magnol obtained level 3 High Environmental Value certification. This level is one of the most stringent when it comes to environmental certifications for farms. M de Magnol Haut Medoc is HEV3 certified and favors the sustainable standards set up at Château Magnol and justifies that the pressure of agricultural practices on the environment is reduced to a minimum.

AWARDS: Silver Medal – Mundus Vini Spring Tasting 2023 – Vintage 2020.



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