



M de Magnol 2018



Barton & Guestier, owner of Château Magnol in the Bordeaux region, has vinified the most famous French Appellations for almost 3 centuries. B&G winemakers produce M de Magnol with same rigour as Château Magnol and in the respect of Bordeaux wines tradition. M de Magnol is estate bottled.

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Classification: Bordeaux AOC

Region: Single estate vineyard situated on the right hand river of the Dordogne.

Grapes Varieties: 70 % Merlot –30 % Cabernet Sauvignon

Soil: Clay limestone

Climate: Oceanic

Vinification: Crushing of the grapes – Thermo vinification of one part the crop – alcoholic fermentation with daily pumping over – maceration (3 weeks) – malolactic fermentation – ageing of one part of the crop in oak for 4 months.

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes. Excellent exposure on the hills of the Dordogne river.

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Appearance: Garnet red

Nose: Intense with red fruits aromas (blackcurrant, strawberry) and delicate toasty and vanilla hints.

Palate: Balanced, full in mouth with supple tannins and a long fruity, vanilla and spicy aftertaste.

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Food matches: Grilled meat, poultry, cheese and chocolate desserts.

Wine list comments: Fruit driven, well balanced, soft tannins, delicate.

Awards: Gold Medal –Seventh Annual Best in Glass Wine Challenge 2018 – USA. Vintage 2015

Gold Medal – Sélections Mondiales des Vins Canada. Québec. Vintage 2015

88 Points – Wine Enthusiast 2017 – Vintage 2015

91 Points - Ultimate Wine Challenge. June 6, 2017 - Hawthorne, NY, USA. 2015

Press review :