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M de Magnol 2019 Haut-Médoc





Classification: Appellation Haut Médoc Contrôlée

Region: Vineyard near Bordeaux, located on the left bank of the Gironde estueary.

Varietals: 45% Merlot, 38% Cabernet Sauvignon, 14% Cabernet Franc, 3% Petit Verdot.

Soil: Sandy and gravelly.

Climate: Oceanic humid and temperate.

Vinification: 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 with oak for 12 months.

Viticulture: Limited yields, manual vineyard management, careful selection and minimal interference during the

natural ripening process of the grapes.

Colour: Intense and brilliant red garnet.

Nose: Intense red fruit aromas (cherry, raspberry), completed by sweet vanilla notes.

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.

Food and wine pairing Entrecôte à la Bordelaise, risotto with mushrooms, Asian onion beef, ripe cheeses, red fruit based or

: dark chocolate based desserts. Best served between 16°C and 18°C.

Awards: To come



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 ont the environment is reduced to a minimum.