



Barton & Guestier

DEPUIS 1725

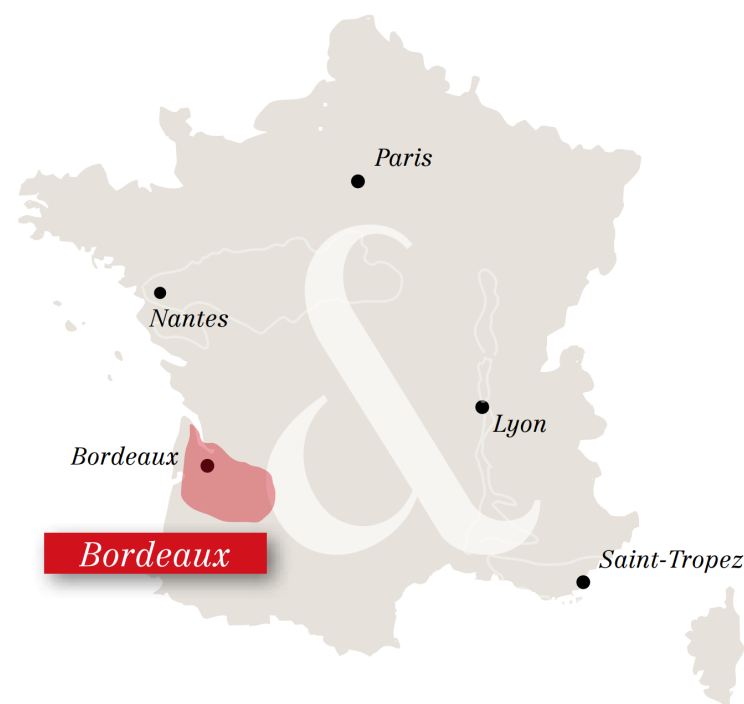
Barton & Guestier is one of the oldest and most prestigious wine negociants in Bordeaux. The firm was established in 1725 by Thomas Barton, renowned négociant. Daniel Guestier was a reputed importer of Bordeaux wines into Baltimore, in the British colonies in America, and the one who delivered the wines of Bordeaux that President Thomas Jefferson had ordered from Barton.



M de Magnol 2020

AOC HAUT-MÉDOC

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 rigor as Château Magnol and in the respect of Bordeaux wines tradition. M de Magnol is estate bottled.



Appellation: AOC Haut-Médoc

Location: Vineyard near Bordeaux, located on the left bank of the Gironde estuary.

Grape Varieties: 48% Cabernet Sauvignon, 36% Merlot, 13% Cabernet Franc, 3% Petit Verdot

Tasting note: intense and brilliant red garnet. Intense red fruit aromas (cherry, raspberry), completed by sweet vanilla notes. Harmonious, supple, well-balanced. The tannins are velvety, the finish is long and exquisite on the fruit. M de Magnol is a fruity, juicy and elegant wine.

Pairing: Grilled meat, risotto with mushrooms, poultry, cheese and chocolate desserts.

TECHNICAL INFO

Winemakers: Florence Tessier, Laurent Prada

Soil: Sandy & Gravelly

Climate: Oceanic

Vines Age: 5-25 years

Harvest starting date: 8th September 2020

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.

Award: Mundus Vini – Silver Medal



www.barton-guestier.com

