



CHÂTEAU MAGNOL 2024

CRU BOURGEOIS SUPÉRIEUR



Hosting the company headquarters, its guesthouse and wineschool, Château Magnol is the heart of Barton & Guestier. Founded in 1725, Barton & Guestier celebrates its 300 years of character, knowledge and art of living and obtained the title of WINERY of the YEAR by the Wine Enthusiast – Wine Star Awards 2024.



PRODUCTION:

Appellation: Appellation Haut-Médoc Contrôlée.

Region: Located very close to Bordeaux city, on the left bank of the Gironde estuary. The Magnol vineyards are situated at the southern edge of the Haut-Médoc AOC.

Blend: 49% Cabernet Sauvignon, 46% Merlot, 3% Cabernet Franc, 2% Petit Verdot.

Soil: Sand and gravel, and parts of clay.

Climate: Moderate climate with oceanic influences, mild and humid.

Viticulture: Property of 31 hectares / 74 acres. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: De-stalked grapes – careful selection of berries through optical sorting – alcoholic fermentation between 22 and 26° C with delicate pumping over – Malolactic conversion – Maturation in 350 L French oak barrels (30% of new oak) for 12 months.

TASTING:

Appearance: Deep and bright ruby red color.

Nose: Intense yet refined aromas of ripe black fruits like plums, black currants and figs, intertwine with elegant oaky notes of vanilla, cinnamon and liquorice. As the wine opens, it reveals layered nuances of warm spices, forest floor and a delicate hint of menthol adding depth and complexity.

Palate: Broad and expensive, the palate showcases beautifully ripened tannins that offer a velvety texture. A harmonious balance of concentrated black fruit and well-integrated oak imparts depth and elegance, leading to a long, polished finish.

PRACTICAL:

Food and wine: Perfectly match with duck, refined cheese and chocolate desserts. Serve between 16 and 18°C. Tasted young, the wine will benefit from being decanted.



Barton & Guestier
DEPUIS 1725

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