



**Barton & Guestier**  
DEPUIS 1725

## Château Magnol 2014 Cru Bourgeois



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**Classification:** Appellation Haut-Médoc Contrôlée

**Region:** Situated very close to Bordeaux city, on the left bank of the Gironde estuary

**Grape Varieties:** 48% Merlot, 40% Cabernet Sauvignon, 12% Cabernet Franc

**Soil:** Sand and gravel

**Climate:** Oceanic, mild and humid

**Vinification:** De-stalked grapes – alcoholic fermentation at high temperature (30°C) with 1 rack and return per day – temperature control and oxygenation - long maceration (3 weeks) - Malolactic fermentation – Ageing in barrels (30% of new oak) for 12 months

**Viticulture:** Property of 30 hectares/74 acres. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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**Appearance:** Deep red colour with shiny purple highlights.

**Nose:** Explosive nose of red berries and cherry jam aromas. Slightly toasty and peppery notes appear when agitated.

**Palate:** Good balance, with delicate and well balanced tannins. Long and generous aftertaste.

**Food Matches:** Red meat, ripe cheeses. Try with Pyrenees cheese, black cherry jam and walnut bread. – Serve between 16°C and 18°C..

**Wine list comments:** Concentrated, delicious and elegant.