



CHÂTEAU

Magrez Fombrauge

The vineyard is located on the archaeological site called Niord, dating back to the 5th century B.C, where a remarkably well-preserved skeleton over 2,500 years old was found. This skeleton is exhibited at Château Fombrauge, a nearby estate also belonging to Bernard Magrez.

TECHNICAL CHARACTERISTICS

Appellation: Saint-Emilion Grand Cru

Location : Saint-Hippolyte

Area under vines : 1.96 hectare

Grape varieties planted : 60% Merlot, 40% Cabernet Franc

Age of the vines : 38 years

Planting density : 6,500 vines per hectare

Soil : clay-limestone and molasses from the Fronsac area

Vineyard management :

- Debudding and shoot removal mid-May
- Thinning out of the leaves: 1st in July, 2nd in September

Winemaking:

- Harvest in small crates
- Careful selection of the grapes by 20 qualified people
- Pre-fermentary maceration for one week at 5°C
- Vinification in oak barrels
- Vinification in 25hl stainless steel vats and in new barrels.
- Manual punching down (jar)
- Maceration for 28 days for Cabernet and 32 days for Merlot
- Ageing for 18 months in new oak barrels and in 3 terracotta jar of 200,300 and 450 L

Consulting enologist: Michel Rolland



2017 BLEND

70% Merlot
30% Cabernet Franc



Bernard Magrez

The signature «Bernard Magrez» provides the garanty from a great owner who's been involved for 40 years, giving his energy and determination for the quality of his wines. This signature is also substained by a national and international media campaign which makes Bernard Magrez the first wine advertiser in France.