

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: 70% Merlot,

30% 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
- -Manual punching down (jar)
- -Maceration for 28 days for Cabernet and 32 days for Merlot
- -Ageing for 18 months in new oak barrels and terracotta jar

Bottling: June 2021

Harvest Dates : September 26th (Merlot) October 3rd (Cabernet Franc)

Consulting enologist: Michel Rolland

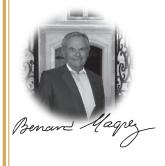


2019 BLEND

FOMBRAUGE

70% Merlot 30% Cabernet Franc





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.