



# CHÂTEAU MAGNOL 2020 CRU BOURGEOIS



## **INTRODUCTION:**

*"Château Magnol is the epitome of elegance, silky and exquisite".  
Laurent Prada, B&G Head Winemaker.*

## **PRODUCTION:**

**Appellation:** Appellation Haut-Médoc Contrôlée.

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

**Blend:** 49% Merlot, 43% Cabernet Sauvignon, 5% Cabernet Franc, 3% Petit Verdot.

**Soil:** Sand and gravel.

**Climate:** Oceanic, 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 – alcoholic fermentation at high temperature (30°C) with delicate rack and return and pumping over – temperature control and oxygenation – long maceration (3 weeks) – Malolactic fermentation. Ageing in barrels (30% of new oak) for 12 months.

## **TASTING:**

**Colour:** Deep, brilliant cherry red color with a purple hue.

**Nose:** Expressive, rich and complex nose with a solid core of black berries (blackcurrant, black cherry), spices and wild sage framed by a menthol tone.

**Palate:** Harmonious, well-balanced and full-bodied, fine and elegant tannins. The aftertaste is rich and savory with fruity and spicy flavors delivering a vanilla and licorice length.

## **PRACTICAL:**

**Food and wine:** Red meats, ripe cheeses. Try with Pyrenees cheese, black cherry jam and walnut bread. It goes excellent with dark chocolate desserts. Serve between 16°C and 18°C.

## **AWARDS:**

- \*PLATINIUM Medal – 97 POINTS - Decanter World Wine Awards 2022 – vintage 2020
- \*Bronze Medal – International Wine Challenge 2022 – Vintage 2020
- \*90 + points – Markus Del Monego – Best Sommelier of the world Vintage 2020
- \*91-92 points – James Suckling – vintage 2020



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