



Barton & Guestier
DEPUIS 1725



Les Charmes de Magnol Médoc 2015



Les Charmes de Magnol is a special selection made by the Barton & Guestier winemakers team on limited parcels of the prestigious Médoc appellation. The parcels offer the perfect soil to the two famous Bordeaux varietals: Cabernet Sauvignon and Merlot.

Les Charmes de Magnol is vinified following a strict control and monitoring of the quality with the same guidelines as for Château Magnol.

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Classification: Appellation Médoc Contrôlée

Region: Situated on the left bank of the Gironde estuary

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot

Soil: Sand and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Deep cherry red colour.

Nose: Fruit driven with red and black berries (redcurrant, black cherry) and seductive minty notes and liquorice.

Palate: Full bodied, with harmonious fruity aromas, present and ripe tannins and a long aftertaste.

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Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C.

Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice.

Awards: **Bronze Medal – HK General Chamber of Wine & Spirits 2017– HK 2014 vintage**

Bronze Medal – IWC 2016 – UK 2014 vintage

TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany (2010 vintage)

Press review: “Commended” – International Wine Challenge 2010 – UK – vintage 2008

Selected in Guide Hachette 2016 – France (2012 vintage)

92 points – Excellent, Highly Recommended - Ultimate Wine Challenge 2015– USA (2012 vintage)

★ ★ ★– by Sean Wood – The Chronicle Herald – April 2013– Canada – 2009 vintage

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Les Charmes de Magnol Médoc 2014



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Soil: Sand and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

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Appearance: Brilliant ruby red colour.

Nose: Explosive nose of ripe black fruit. Lovely toasty and spicy notes appear when agitated.

Palate: Well balance with an explosion of fruit on the palate and a long peppery aftertaste.

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Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C.

Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice.

Awards: **Bronze Medal – HK General Chamber of Wine & Spirits 2017– HK 2014 vintage**

Bronze Medal – IWC 2016 – UK 2014 vintage

TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany (2010 vintage)

Press review: “Commended” – International Wine Challenge 2010 – UK – vintage 2008

Selected in Guide Hachette 2016 – France (2012 vintage)

92 points – Excellent, Highly Recommended - Ultimate Wine Challenge 2015– USA (2012 vintage)

★ ★ ★– by Sean Wood – The Chronicle Herald – April 2013– Canada – 2009 vintage



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Les Charmes de Magnol Médoc 2013



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Classification: Appellation Médoc Contrôlée

Region: Situated on the left bank of the Gironde estuary

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot

Soil: Sand and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

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N	Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.
T A S T E	Appearance: Ruby red colour. Nose: Rich fruity nose of wild red berries mixed with liquorice and spicy notes on the second nose. Palate: Good balance on the palate with a good tannic structure and a long fruity and spicy finish.
P R A C T I C A L	Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C. Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice. Awards: TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany (millésime 2010) “Commended” – International Wine Challenge 2010 – UK – vintage 2008 Press review: Selected in Guide Hachette 2016 – France (2012 vintage) 92 points – Excellent, Highly Recommended - Ultimate Wine Challenge 2015– USA (2012 vintage) ★ ★ ★– by Sean Wood – The Chronicle Herald – April 2013– Canada – vintage 2009



Les Charmes de Magnol Médoc 2012



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Les Charmes de Magnol is vinified following a strict control and monitoring of the quality with the same guidelines as for Château Magnol.

P R O D U C T I O	Classification: Appellation Médoc Contrôlée Region: Situated on the left bank of the Gironde estuary Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot Soil: Sand and gravel Climate: Oceanic, mild and humid Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.
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N	Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.
T A S T E	Appearance: Deep garnet red color. Nose: Intense and complex nose of blackcurrant combined with fine and elegant smoky and toasty hints when agitated. Palate: Good balance on the palate with a good tannic structure and a great bouquet of fruit and tobacco aftertaste.
P R A C T I C A L	Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C. Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice. Awards: TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany (millésime 2010) “Commended” – International Wine Challenge 2010 – UK – vintage 2008 Press review: Selected in Guide Hachette 2016 – France (2012 vintage) 92 points – Excellent, Highly Recommended - Ultimate Wine Challenge 2015– USA (2012 vintage) ★ ★ ★ – by Sean Wood – The Chronicle Herald – April 2013– Canada – vintage 2009



Les Charmes de Magnol Médoc 2011



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P R O D U C	Classification: Appellation Médoc Contrôlée Region: Situated on the left bank of the Gironde estuary Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot Soil: Sand and gravel Climate: Oceanic, mild and humid
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Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Intense ruby red colour

Nose: Fine and elegant, with intense black cherry and blueberry notes combined with well integrated moka and dark chocolate hints.

Palate: This lovely wine offers a lot of ripe fruits on the palate. The tannic structure is present but velvety all along the fruity and spicy aftertaste.

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Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C.

Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice.

Awards: **TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany** (millésime 2010)
“Commended” – International Wine Challenge 2010 – UK – vintage 2008

Press review: **85 points** – Ultimate Wine Challenge 2013– USA – 2011 vintage

85 points rating – Wine Enthusiast Buying Guide – June 2010 – USA – vintage 2006

★ ★ ★– by Sean Wood – The Chronicle Herald – April 2013– Canada – vintage 2009



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Les Charmes de Magnol Médoc 2010



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Region: Situated on the left bank of the Gironde estuary

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot

Soil: Sand and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

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N	<p>Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.</p>
T A S T E	<p>Appearance: Deep purple red colour with violet highlights.</p> <p>Nose: Fruit driven with intense black ripe fruits aromas mixed with peppery notes and well integrated toasty and coffee hints.</p> <p>Palate: A very good vintage that offers a good structure with good and velvety tannins, with lots of ripe fruits aromas on the palate.</p>
P R A C T I C A L	<p>Food Matches: Wild mushroom risotto, pasta dishes, grilled duck, strong cheeses and chocolate desserts– Best at 18°C.</p> <p>Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruits, oak and spice.</p> <p>Awards: TOP 100 BORDEAUX 2013/ BORDEAUX FUR ALLE – Germany (millésime 2010) “Commended” – International Wine Challenge 2010 – UK – vintage 2008</p> <p>Press review: “Commended” – www.winealign.com- Canada- 2014 85 points rating – Wine Enthusiast Buying Guide – June 2010 – USA – vintage 2006 ★ ★ ★– by Sean Wood – The Chronicle Herald – April 2013– Canada – vintage 2009</p>