



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

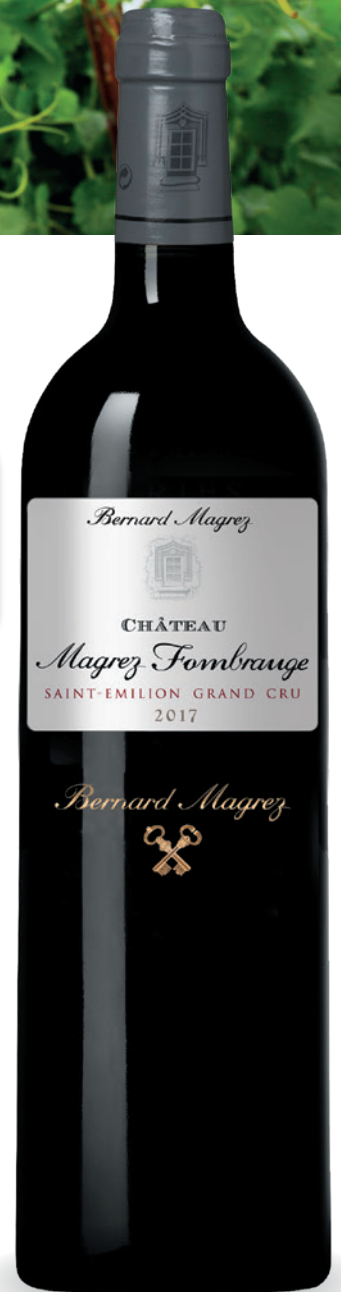
**Winemaking:**

-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

**Harvest dates :** 28 september 5 october 2017

**Bottling :** June 2019

**Consulting enologist:** Michel Rolland



2017 BLEND

60% Merlot  
40% 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.