



CHÂTEAU *Magrez Fombrauge*

The white from Château Magrez Fombrauge is a rare and special wine coming from vines located in the town of Saint Christophe des Bardes, in the heart of one of the best Saint-Emilion terroirs. The limestone based soils reveal the aromatic richness and the subtle minerality of this Semillon, Sauvignon Blanc and Sauvignon Gris blend.

TECHNICAL CHARACTERISTICS

Appellation: Bordeaux

Location : Saint-Christophe-des-Bardes

Area under vines : 2.2 hectares

Grape varieties planted : 40% Sémillon, 30% Sauvignon Gris, 30% Sauvignon Blanc

Age of the vines : 17 years

Planting density : 6,500 vines per hectare

Soil : clay-limestone on asteriated limestone

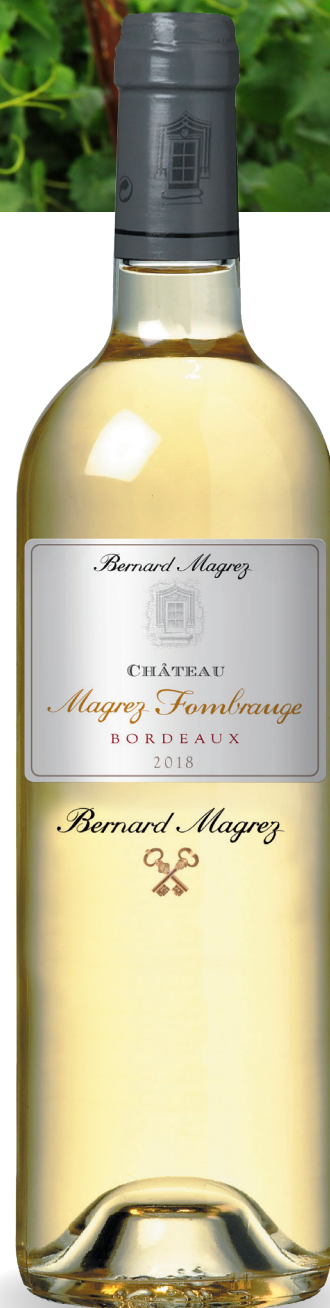
Vineyard management :

- Grass covering, ploughing between vine rows
- Shoot removal early July
- Thinning out of the leaves on both sides in September to keep only the best grapes

Winemaking:

- Harvest in small crates
- Sorting in the vineyard
- Slow direct pressing with a pneumatic press
- Cold settling for 24 hours
- Cold stabilization for 5 days
- Part of the alcoholic fermentation in an egg-shaped tank, the other part in new oak barrels at 16-20° C for about 15 days
- Aging on fine lees for 8-10 months with stirring of the lees once or twice a week.
- No filtration until bottling

Consulting enologist : Michel Rolland



2018 BLEND

30% Sauvignon Blanc,
30% Sauvignon Gris,
40% Sémillon



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.



Bernard Magrez