



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 : 30% Sémillon, 50% Sauvignon Gris, 20% 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

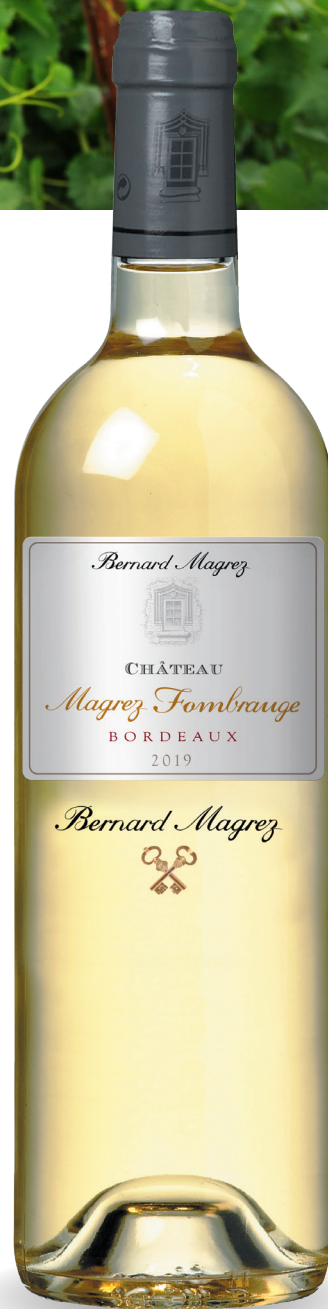
-Part of the alcoholic fermentation in an egg-shaped tank, the other part in new oak barrels at 16-20° C for about 15 days

-Aging on fine lees for 8-10 months with stirring of the lees once or twice a week. No filtration until bottling

Bottling : Spring 2020

Harvest dates : September 12th - September 19th 2019

Consulting enologist : Michel Rolland



2019 BLEND

50% Sauvignon Blanc,
20% Sauvignon Gris,
30% Sémillon

Bernard Magrez



The signature «Bernard Magrez» provides the guaranty 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 substaisted by a national and international media campaign which makes Bernard Magrez the first wine advertiser in France.



Bernard Magrez