



**Barton & Guestier**  
DEPUIS 1725

## Château Magnol 2012 Cru Bourgeois



<b>P R O D U C T I O N</b>	<p><b>Classification:</b> Appellation Haut-Médoc Contrôlée</p> <p><b>Region:</b> Situated very close to Bordeaux city, on the left bank of the Gironde estuary</p> <p><b>Grape Varieties:</b> 48% Merlot, 40% Cabernet Sauvignon, 12% Cabernet Franc</p> <p><b>Soil:</b> Sand and gravel</p> <p><b>Climate:</b> Oceanic , mild and humid</p> <p><b>Vinification:</b> De-stalked grapes – alcoholic fermentation at high temperature (30°C) with 1 rack and return per day – temperature control and oxygenation - long maceration (3 weeks) - Malolactic fermentation – Ageing in barrels (30% of new oak) for 12 months</p> <p><b>Viticulture:</b> Property of 30 hectares/74 acres. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.</p>
	<p><b>Appearance:</b> Deep red with a ruby shade.</p> <p><b>Nose:</b> Avery expressive nose full of red berry aromas ( strawberries, raspberries) as well as toasty and minty notes.</p> <p><b>Palate:</b> Good concentration, with present but soft tannins and a long fruity and spicy finish.</p>
	<p><b>Food Matches:</b> Red meat, ripe cheeses. Try with Pyrenees cheese, black cherry jam and walnut bread. – Serve between 16°C and 18°C..</p> <p><b>Wine list comments:</b> Concentrated, delicious and elegant.</p> <p><b>Awards:</b> *Bronze Medal – Challenge International du Vin 2015 – France            *Commended- Decanter World Wine Awards 2015- UK            *Grand Gold Medal – Mundus Vini 2014 – Germany (2011 vintage)            *Silver Medal – USA Allwines Challenge 2014 – USA (2011 vintage)            * Bronze Medal – International Wine Challenge 2014 – UK (2011 vintage)            * Recommended – Decanter World Wine Awards 2014 – UK (2011 vintage)</p> <p><b>Press Review:</b> * Recommended *** - Decanter Blind Panel tasting – UK – (vint.2009)            * Guide Gilbert &amp; Gaillard – French Wine Guide – Note 89/100 (vint.2008)            * Wine Enthusiast – Rating: 88– March 2011 – (USA) (vint. 2008)            * <i>SEE COMPLETE LIST ATTACHED</i></p>
<b>T A S T E</b>	
<b>P R A C T I C A L</b>	



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#### **PRESS REVIEW:**

- **TASTED**  
87 points/ Very Good, Strong Recommendation.  
Tasting notes: Cherry, violets and mineral soil balance delicately on the nose. Smooth and dark berried fruit is silken in texture with undernotes of minerals and moss. Elegant with well-balanced acidity and ripe tannins, this wine is easy to enjoy.  
(vintage 2011)
- **Le Figaro – Avis Vin – Bernard Burtschy (France) – Spring 2012**  
“Un vin à la fois structure et épicé avec du veloté, mais aussi de la fraîcheur, assez tannique, mais il se fera grâce à sa matière”.  
(vintage 2009)
- **Wine Enthusiast (USA) – March 2011 – Buying Guide Rating : 88**  
(vintage 2008)
- **Guide Gilbert & Gaillard – French Wine Guide – Note 89/100**  
“Deep red. Enticing nose of fresh red fruits and very subtle oak notes. On the palate, fine-grained, silky substance, lovely freshness. A well balanced, lingering Haut-Médoc deploying a touch of finesse.  
(vintage 2008)
- **Wine Enthusiast (USA) – March 2009 – Buying Guide Rating : 89**  
(vintage 2007)
- **Robert Parker’s Wine Guide - 2004**  
”I have been impressed with the soft, fruity, easy to like, and easy to drink wines of Château Magnol, a property owned by the huge firm of Barton & Guestier... The wine is extremely well made in a modern, commercial style, and there is no doubting its seductive, forward charms...”
- **Wine Enthusiast (USA) – November 15, 2002**  
86 Points - **Value 2002** “This is a blend of 50% Merlot and 50% Cabernet Sauvignon. The two varieties balance the bouquet which features earth from the Merlot and licorice from the Cabernet. The brambly wood flavors accented by pinecones and blackberries end in a dry, lean finish.” - (1999 vintage)
- **WineToday.com (USA) – December 13, 2000**  
« 3 Stars: General qualities: medium oak, medium bodied, tannic. Colors: deep purple. Aromas: black cherry, earthy, vanilla. Flavors: boysenberry, tobacco. » - (1995 vintage)
- **Alexandria Journal (USA) – November 12, 1999**  
« Nicely developed bouquet of oak and vanilla, spice and concentrated cassis-black cherry... Very good-minus. » - (1995 vintage)
- **Decanter (United Kingdom) – November 1999**  
« Blind panel tasting: Highly recommended: Vegetal aromas. Stewed redfruit flavours; tannins need time. »  
(1996 vintage)
- **Le Point (France) – September 10, 1999**  
« Fruité, cerise fraîche, rond, tendre souple en première séquence, élégant, finale resserrée. » - (1996 vintage)