

VIN DE FRANCE DE BERNARD MAGREZ

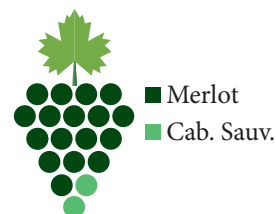
The BM cuvée, a true declaration of love to the wine of pleasure, produces a greedy and generous wine. Composed of Merlot and Cabernet Sauvignon, these two grape varieties are recognized for their aromatic qualities.



SOIL TYPE

Sandy and clayey soils

GRAPE VARIETIES



BLEND



- 90% Merlot
- 10% Cab. Sauv.

ANNUAL YIELD



■ -40Hl/Ha

WINE PAIRINGS



Red meats
Cold cuts

TASTING NOTES

EYE

Rouge grenat

NOSE

Délicat et expressif

MOUTH

Tendre et délicat

VINEYARD MANAGEMENT

- Vignes palissées
- Irrigation au goutte à goutte
- Taille en lyre

WINEMAKING

- Plot selection
- Fermentation in small stainless steel tanks
- Aged for 4 months in vats

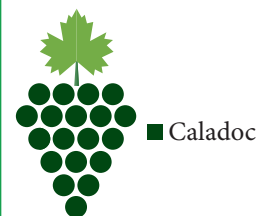
VIN DE FRANCE DE BERNARD MAGREZ

The BM cuvée, a true declaration of love to the wine of pleasure, produces a generous and greedy wine. Composed of Caladoc, this grape variety is recognized for its aromatic qualities.



SOIL TYPE
Clay-limestone

GRAPE VARIETIES



BLEND



■ 100% Caladoc

ANNUAL YIELD



■ -50Hl/Ha

WINE PAIRINGS



Red meats

TASTING NOTES

EYE

Intense red

NOSE

Gourmet

MOUTH

Round

VINEYARD MANAGEMENT

- Cordon or guyot, trellising

WINEMAKING

- Alcoholic fermentation in temperature-controlled stainless steel tanks
- Maceration time of 20 days
- Aged in stainless steel tanks



VIN DE FRANCE DE BERNARD MAGREZ

Cuvée BM, a true declaration of love to the wine of pleasure, produces a generous and greedy wine. Composed of Syrah and Grenache, these two grape varieties are recognized for their aromatic qualities.



France

SOIL TYPE

Sols sableux et argileux

GRAPE VARIETIES



■ Syrah
■ Grenache

BLEND



■ 50% Syrah
■ 50% Grenache

ANNUAL YIELD



■ -50Hl/Ha

WINE PAIRINGS



Red meats
Delicatessen

TASTING NOTES

EYE

Garnet red

NOSE

Delicate and expressive

MOUTH

Tender and delicate

VINEYARD MANAGEMENT

- Trellised vines

WINEMAKING

- Plot selection
- Fermentation in small stainless steel tanks
- Aged for 4 months in vats

VIN DE FRANCE DE BERNARD MAGREZ

Cuvée BM, a true declaration of love to the wine of pleasure, produces a generous and greedy wine. Composed of Syrah and Merlot, these two grape varieties are recognized for their aromatic qualities.



France

SOIL TYPE

Clay limestone

GRAPE VARIETIES



■ Syrah
■ Merlot

BLEND



■ 50% Syrah
■ 50% Merlot

ANNUAL YIELD



■ -50Hl/Ha

WINE PAIRINGS



Red meats
White meats

TASTING NOTES

EYE

Deep red

NOSE

Fruity

MOUTH

Round, smooth and
balanced

VINEYARD MANAGEMENT

- Cordon or guyot, trellising

WINEMAKING


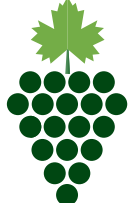
- Harvesting of the grapes at their aromatic and phenolic maturity
- Gentle extraction in order to respect the fruity character of the grapes and to limit the extraction of tannins
- Temperature-controlled fermentation, 24°C/26°C, 15 days maceration



VIN DE FRANCE DE BERNARD MAGREZ

The BM cuvée, a true declaration of love to the wine pleasure, produces a generous and greedy wine. Composed of Pinot noir, this grape variety is recognized for its aromatic qualities.



	SOIL TYPE	GRAPE VARIETIES
 France	Clay-limestone	 Pinot noir

BLEND	ANNUAL YIELD	WINE PAIRINGS
 100% Pinot noir	 -45Hl/Ha	 Red meats

TASTING NOTES		
EYE Bright and shiny ruby	NOSE Red fruits and spices	MOUTH Delicate and elegant

VINEYARD MANAGEMENT

- Cordon or guyot, trellising

WINEMAKING

- Harvesting of grapes at aromatic and phenolic maturity
- Gentle extraction in order to respect the fruity character of the grapes and to limit the extraction of tannins
- Temperature controlled fermentation, 24°C/26°C, 15 days maceration



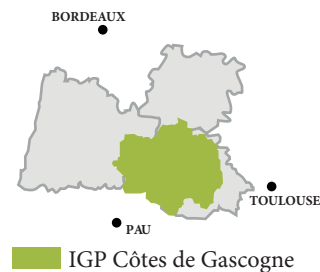
AUORE DE BERNARD MAGREZ

L'Aurore
en Gascogne de *Bernard Magrez*

The vine was established in Gascony in Gallo-Roman times and developed throughout the Middle Ages. Gascony enjoys an oceanic climate with Mediterranean and continental influences



APPELLATION



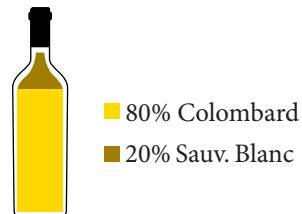
SOIL TYPE

Clay and chalk on molasses and limestone bedrock

GRAPE VARIETIES



BLEND



ANNUAL YIELDS



WINE PAIRINGS



TASTING NOTES

EYE

Cristallin

NOSE

Aromas of citrus and exotic fruits, fruity

MOUTH

Dry, fruity

VINEYARD MANAGMENT

- Sustainable agriculture
- Large-scale seeding
- The vines are carefully tended up until harvest

WINE MAKING

- The grapes are picked by machine
- Crushed in a pneumatique press
- Matured in steel vats at low temperatures, with CO2 to maintain



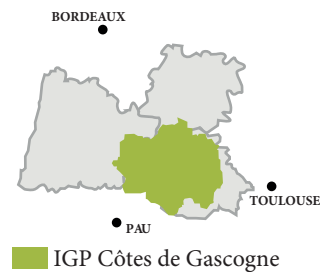
AUORE DE BERNARD MAGREZ

L'Aurore
en Gascogne de *Bernard Magrez*

Vines were first planted in Gascony during the Roman occupation, becoming an important local crop by the end of the Middle Ages. The Atlantic climate is perfect, while the nearby Mediterranean ensures that winters are mild and summers are hot and stormy.



APPELLATION



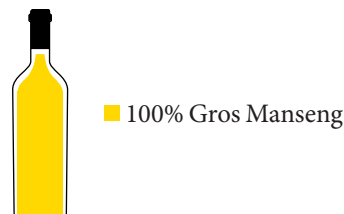
SOIL TYPE

Clay and chalk on molasses and limestone bedrock

GRAPE VARIETIES



BLEND



ANNUAL YIELDS



WINE PAIRINGS



TASTING NOTES

EYE

Deep Color

NOSE

Aromas of citrus and ex

MOUTH

Smooth and supple

VINEYARD MANAGEMENT

- Sustainable agriculture
- Large-scale seeding
- The vines are carefully tended right up until the harvest

WINE MAKING

- The grapes are picked late in the season
- Crushed in a pneumatic press
- Matured in steel vats at low temperatures, with CO2 to maintain the aromatic profile
- The fermentation process is halted when the right balance of alcohol and sugar is reached