



MÉDOC DE BERNARD MAGREZ

58

Bernard Magrez

Since 1972, Bernard Magrez has been promoting quality terroirs in France and around the world. His work as a craftsman is fuelled above all by his passion for sharing his passion for discovering flavours and terroirs with character. This Cuvée 58 celebrates many years of passion.



APPELLATION



SOIL TYPE

Clay, limestone and gravel

GRAPE VARIETIES



ASSEMBLY



ANNUAL YIELD



FOOD AND WINE PAIRING



TASTING

EYE

Deep ruby colour

NOSE

Notes of red fruits
vanilla and woody notes

MOUTH

A powerful wine with a
lingering finish

VINEYARD MANAGEMENT

- Controlled natural weeding
- Leaf thinning to ensure perfect ripening of the grapes

VINIFICATION

- Mechanical sorting of the harvest
- Fermentation in vats at a maximum temperature of 28°C
- Aged for 8 months