



# CHÂTEAU MACQUIN

## Château Macquin, Saint-Georges Saint-Émilion 2015

### PRODUCER

Wines have been made at Château Macquin since 1885, when the first cellar was developed by François-Albert Macquin. François was the first to re-plant vines in the Saint-Émilion region following the phylloxera outbreak in the 19th century. Today, the Château is run by his grandson Denis and wife Christine Corre-Macquin, who own 27 hectares of vines in both Saint-Émilion and Pomerol. They are involved in every vine-growing and winemaking decision to ensure the high quality of their wine remains consistent every vintage.

### VINEYARDS

Château Macquin is located just three kilometres north of Saint-Émilion, in the small village of Saint-Georges, the smallest of all Bordeaux appellations (180 hectares). However, at its peak of 89 metres above sea level, Saint-Georges enjoys one of the best elevations on the right bank, giving the wines freshness and concentration. The south facing vines are planted on clay and limestone soils and range from 15 to 60 years old. The vines are sustainably farmed, without the use of herbicides, fertilisers, or other harmful chemicals.

### VINTAGE

The growing season in 2015 was extremely warm and dry, which greatly favoured the clay and limestone soils of Bordeaux's Right Bank vineyards. Good rainfall in May resulted in healthy and even flowering, leading to good yields and uniform bunches. June and July were very hot, with no rain falling for six weeks, which caused a degree of water stress for the vines. Fortunately, the rains in August arrived just in time, providing enough nourishment to allow the growth cycle to continue. September brought warm days and cool nights, allowing the grapes to ripen perfectly while retaining good levels of acidity. Good weather during harvest made it possible to wait for the ideal ripeness before picking.

### VINIFICATION

The ripe and forward 2015 is a blend of 80% Merlot, 10% Cabernet Sauvignon and 10% Cabernet Franc. Maceration lasted for three weeks. Fermentation and malolactic fermentation took place in temperature controlled, stainless steel tanks, with pumping over of the cap in order to extract colour and tannin. One third of the wine was aged in 25% new French oak for one year, giving the wine a little structure and complexity without being overpowering. The remaining two thirds rested in stainless steel until blending.

### TASTING NOTES

This wine is a deep ruby red in colour, with alluring aromas of ripe red cherry, cassis and a hint of liquorice. The palate is full-bodied with silky, ripe tannins. Concentrated flavours of ripe red fruits, tobacco and graphite are balanced by a lifted acidity.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Saint-Émilion, Bordeaux
<b>Grape Varieties</b>	80% Merlot 10% Cabernet Franc 10% Cabernet Sauvignon
<b>Winemaker</b>	Denis Corre-Macquin
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Natural Cork
<b>ABV</b>	14%
<b>Residual Sugar</b>	1g/L
<b>Acidity</b>	6g/L
<b>Wine pH</b>	3.8
<b>Bottle Sizes</b>	75cl