## Château Macquin,

# Saint-Georges-Saint-Émilion 2020 Saint-Émilion, Bordeaux, France





Grape Varieties	80% Merlot
	10% Cabernet Franc
	10% Cabernet Sauvignon
Winemaker	Denis Corre-Macquin
Closure	Natural Cork
ABV	14.5%

#### **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 31 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 and have achieved 'high environmental value' certification.

### **VINTAGE**

The 2020 vintage in Bordeaux began with a very mild winter, followed by a wet and cold spring. Hot spells over the summer brought the harvest forward, which began on 31st August, the earliest harvest since 1977. The large diurnal temperature variations between day and night ensured a slow and steady ripening and resulted in wines with great aromatics and fruit expression and a refreshing acidity.

## **VINIFICATION**

Upon arrival at the winery, the grapes were gently crushed and moved to temperature-controlled stainless-steel tanks for fermentation. Fermentation lasted around three weeks with regular pumping over of the cap in order to extract optimum levels of colour and tannin. Following fermentation, malolactic fermentation took place in tank and then one third of the wine was aged in 25% new French oak barrels for one year, giving the wine structure and complexity without being overpowering. The remaining two thirds were kept in stainless steel until blending.

#### **TASTING NOTES**

Deep ruby red in colour, this wine has intense aromas of ripe raspberry and blackcurrant on the nose, along with spicy notes of cinnamon and pepper. The palate is full-bodied with concentrated flavours of cassis, raspberry and tobacco with a lifted acidity. Silky tannins linger on the long, persistent finish.