



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 three kilometres north of Saint-Émilion in the village of Saint-Georges, the smallest Bordeaux appellation at just 180 hectares. Sitting 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, some as old as 60 years, are planted on a combination of clay and limestone soils. Sustainability is a crucial part of Denis and Christine's philosophy and they have achieved 'high environmental value' certification. Their vineyards are sustainably farmed without using herbicides, pesticides or other harmful chemicals. Instead 'proteodies' are broadcast to the vines, as musical vibrations have been proven to combat certain vine diseases.

VINTAGE

The 2023 season in Saint-Émilion was warm overall but marked by cool nights, a combination that helped retain freshness and balance. A delayed budbreak reduced frost risk, while spring brought humidity and notable mildew pressure, requiring careful vineyard management—especially for Merlot. From mid-summer, conditions turned steadily warm and dry without extreme heat, allowing even ripening and good flavour concentration while preserving acidity. Harvest progressed under favourable conditions.

VINIFICATION

Upon arrival at the winery, the grapes were gently crushed and moved to temperature-controlled stainless-steel tanks for fermentation, some of which were lined with oak staves. 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 30% of the wine was aged in new French oak barrels, giving the wine structure and complexity without overpowering the fruit. The remaining portion was kept in stainless steel until the final blend was assembled and bottled.

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 and a lifted acidity. Silky tannins linger on the long, persistent finish.

Grape Varieties **79% Merlot**
11% Cabernet Sauvignon
10% Cabernet Franc

Winemaker **Denis and Christine Corre-Macquin**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **1g/L**

Acidity **5.58g/L**

Wine pH **3.61**

Bottle Sizes **37.5cl,75cl**