

CHATEAU MAGENCE

HISTORY 30 miles south-east of Bordeaux, surrounded by a park, is a manor house built for Jean de Majence at the beginning of the 18th century in the middle of an unbroken estate of 130 acres. With its vast vineyard it appeared on the very first map of Guyenne published in 1761. For over two hundred years, the estate has been in the hands of the same family, today represented by Count and Countess Jacques d'Antras.

SURFACE AREA Dry White:
28 acres.

AVERAGE AGE OF THE VINE 25 years

ANNUAL PRODUCTION approx. 50,000 bottles.

GRAPE VARIETIES - 50% Sauvignon
- 50% Sémillon

SOIL An outcrop of flint and gravel ('graves') overlooking the Garonne river with naturally drained soil over an impermeable clay sub-soil. Vines are planted north to south for the best sun exposure of the grapes.

VINEYARD PROCEDURE Mechanical hoeing of the soil, to avoid use of herbicides. Yield limited by summer pruning in July. Maturity control by manual trimming. Each vineplant is individually tended over ten times each year.

HARVEST All the grapes are harvested by hand, with careful selection and sorting to ensure optimum ripeness. The grapes of different varieties and from different plots are harvested, vinified and aged separately.

VINIFICATION The vat-room is partially underground, and is equipped with 75 vats with capacities ranging from 5 to 240 hectolitres.
Vinifications take a month, in temperature-controlled stainless steel vats.
White depending on the vintage, skin contact for part of the maceration.
8 months ageing in stainless steel vats.
Red complete destemming and gentle crushing of all grapes, with pumping over in certain vats. 20 months ageing either in **steel vats** or in French oak barrels (as from 1998, 50% new barrels, 50% one year old barrels).

GENERAL CHARACTERISTICS OF THE WINES

These wines are made for laying down. They have the smokey note typical of the Graves.

Magence White	Magence Red
- A brilliant clear yellow, with touches of green, - An aroma of peach and citrus fruit, with a hint of mineral, - A delicate initial taste, then lively but with a round smoothness and a long, straight finish, well-balanced structure.	- A deep ruby red with touches of violet, - A soft ripe fruit aroma, with a hint of toast and of roasted coffee beans, and a slight smokey note, - A soft, round and well-balanced palate; mellow tannins, - A very fine elegant wine,

AWARDS Since 1970, Château Magence has won 42 medals in the Bordeaux, Mâcon and Paris wine competitions. Praised by all the leading specialist French and foreign wine guides:

“Just simple perfection...

Prestigious; sets an example

A bouquet typical of the Graves..

Take note: this is a Graves that is out of the ordinary...

A real little jewel; one of the finest Graves...

A wine of breeding; a superb expression of the Graves: 18/20...

An excellent Graves that I warmly recommend you to try...

16/20 *Jean-Marie Ancher, first headwaiter at Taillevant: quoted in the latest edition of*
See also the Guide des vins de propriété (1999 edition), Feret (since 1880), etc.

Le Figaro, May 6 1972.

Hugh Johnson's World Wine Companion.

Guide Hachette 1997.

Dussert-Gerber's Wine Guide 1998.

Gault-Millau Wine Guide 1992.

Le Guide du Sommelier 1999.

Le Guide du Connaisseur.

Le petit livre du vin.

OTHER LABELS Château BRANNENS, Château MARAGNAC.

EXPORT 50%, to Europe, America and Asia.