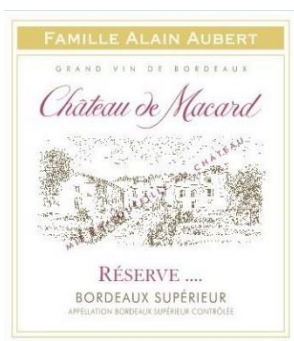


# CHÂTEAU DE MACARD « Réserve » 2019

## Bordeaux Supérieur « Single Estate »

GPS: Lat: 44.826247; Long: 0.101245



### ORIGIN

Bordeaux, France

### APPELLATION

Bordeaux Supérieur

### SINGLE ESTATE

Altitude: 70.15 m

45 yrs. old vines on average,  
with the oldest cabernet franc  
vines over 100 yrs. old

Limestone & clay soil  
Yield: 40 hL/ha

### BLEND

60% Cabernet Franc  
30% Merlot  
10% Cabernet Sauvignon

### FARMING

Traditional

### WINEMAKING

4 – 5 days of Fermentation  
20 – 25 days of Maceration

### AGING

+/- 18 months, 50% in  
Stainless steel tanks & 50% in  
oak

### TECHNICAL INFORMATION

14.5% Alc. |

Château de Macard's 2019 "Réserve," begins with an inviting aromatic profile of blackberries, cherries and red currants which come together with herbs, earthy notes and minerals. Medium-bodied with a lovely velvety texture that grips nicely leaving behind a mouthful of juicy red fruits lingering.

The climate in 2019, was not all that classic, but a combination of hot weather during the summer with a few key rainstorms as well as cool nights in August and September helped the grapes ripen to excellent maturity levels as well as maintain acidity. The mild and wet winter was a good start for the vines. Spring was normal with some frost and hail in certain areas. The bud break and flowering went well enough, although some grape growers reported shot berries and uneven berry set. Hot weather kicked in during June and kept going the whole summer. The hottest day of the growing season was July 23, with a temperature of 40 degrees Celsius (100 Fahrenheit). Some heavy rains arrived a few days later and revived the vines. It was warm and mostly dry in August and early September with a few rainstorms here and there. "In August and September, the nights were cool," Borie added. "All the nights [at that time] were below 25 Celsius. You had many hot days above 35 Celsius but the nights were not that hot." This, he pointed out, was the key to maintaining freshness and acidity in the wines. (James Suckling)

On a rocky plateau overlooking the Dordogne River, just upstream from Saint-Émilion, in the village of Pessac-sur-Dordogne, a parcel of Cabernet Franc vines up to 100 years dig roots deep into the clay-limestone soils. The vines sit on the same south-facing clay and limestone slope as the greats of Saint-Émilion, a soil very suited to grape vines, with moderate water intake and mineral richness supplied by the limestone.

The Alain Aubert family come from the winemaking tradition of Bordeaux's Right Bank. For several decades now, Alain, his wife Bernadette, and their three daughters have fine-tuned and perfected their craft. To celebrate their achievements, their US importer and close friend, Serge Doré, collaborated to create this special and exclusive set of new labels and wines, all proudly bearing the "Famille Alain Aubert" banner across the top to honor the work of the family.

### ACCOLADES

2019 International Wine Report: 92

*"The 2019 Château Macard 'Reserve' begins with an inviting aromatic profile of blackberries, cherries and red currants which come together with herbs, fresh florals, toast and minerals. Medium-bodied with a lovely velvety texture that grips nicely leaving behind a mouthful of juicy red fruits lingering. While this may need a bit more time to flesh out, there is certainly potential for this to evolve beautifully over the next few years."*

2018 International Wine Report: 92

2018 Wine Enthusiast: 90

