

Chateau Haut Maginet

RED BORDEAUX



History of a Passion :

In the heart of the Bordeaux vineyards, the small village of Soussac stands on the slopes of the Butte de Launay, the highest point in the region.

It is here that four generations of the Jolivet family have looked after their vines.

Domaine de Saint Florin once saw pilgrims passing on their way to Compostella, but the current building is in the purest 19th-century regional style.

In 1981, Mr and Mme Jolivet took over the destiny of the 27-hectare family estate. Over the years, they have modernised and extended it, while remaining true to their fundamental principle: working their craft with the greatest care. This passion for their profession means taking personal control over all the different stages, from the colour change of the grapes through the winemaking process.

In 1999, they joined together with neighbouring winegrowers to build a waste-water treatment plant and contribute to protecting the natural environment that is so dear to them. Today, Mr and Mme Jolivet make a Bordeaux red, a Bordeaux white and a Bordeaux rosé which are truly worthy of the terroir of Bordeaux.

Catherine et Jean-Marc Jolivet

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Tasting notes :

“After its lovely crimson-ruby colour with raspberry tints, Château Haut Maginet Red reveals a nice powerful bouquet of red fruit scents with hints of flowers, spices and mildish mint. On the palate, it is fleshy, rounded and fruity with fine, mature tannins and a lovely fresh finish. It is at its best served at room temperature of about 17-18°C with pâté, roasted red meat, grilled white meat, lamb stew and selections of hard cheeses. It is pleasant right now and will keep all its qualities for another 4 years or so.”

Owners :

Catherine et Jean-Marc Jolivet

Commune :

Soussac

Surface Area :

85 ha

Position :

Plateaux and south-facing slopes

Soils :

Clay-limestone

Grape varieties :

80% Merlot

20% Cabernet Sauvignon

Average age of the vines :

20 years

Production :

550 000 bottles

Vine-growing techniques :

- grass cover between every other row,
- vineyard monitoring contract covering sustainable pest-control methods and product traceability,
- organic fertilizers,
- vine protection (traceability file available),

- excess bud removal on the Merlot vines,

- mechanical leaf-stripping,

- green harvesting on the Cabernet Sauvignon and Franc vines to limit

differences in ripeness. This operation is conducted immediately after the grapes change colour,

- treatment against botrytis.

Winemaking techniques :

- individual plot monitoring and ripeness checks twice a week (including analysis of anthocyanins),

- introduction of a winery monitoring booklet providing traceability of the wine back to the individual plots of vines,

- grapes harvested by machine, wine bled off from the Merlot and Cabernet

varieties,

- temperature control (on all our vats).

Bottling :

- all the wines are bottled in our bottling facility,

- each batch is analysed before bottling,

- stored in a CO2 atmosphere,

- traditional 4-head capsule and screw-cap systems,

- batch numbers marking by inkjet printer on the caps,

- adhesive labels and back labels,

- carton marking by inkjet printer (information on the appellation, vintage...).