



Bernard Magrez

2023

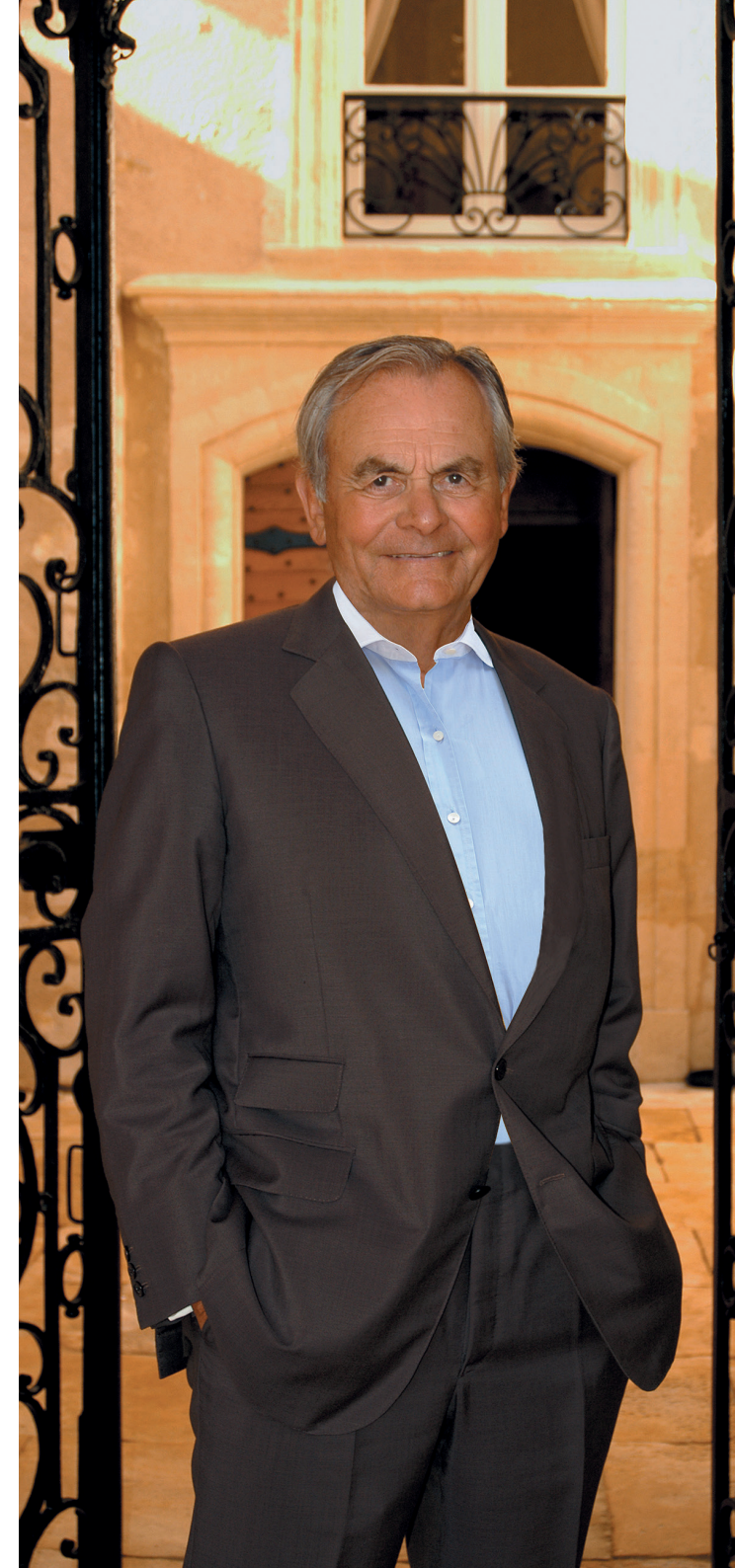
A WORD FROM BERNARD MAGREZ

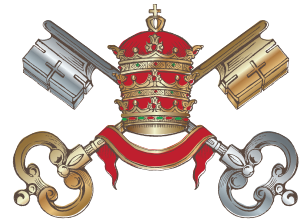
“I am pleased to present the 2023 vintage of my four Grands Crus Classés as well as Château Les Grands Chênes. This new vintage will, I hope, provide you with a memorable experience.

We are facing climatic and environmental challenges of an unprecedented scale and they must be addressed. Rethinking how we work as winegrowers, innovating wherever possible, to ensure the sustainability of the production of Bordeaux’s great wines. That is the mission I entrusted to my teams over ten years ago.

This unique project embodies one of my company’s fundamental values: never give up.”

Bernard Magrez





CHÂTEAU
PAPE CLÉMENT
GRAND CRU CLASSÉ DE GRAVES



CHÂTEAU
LA TOUR CARNET
GRAND CRU CLASSÉ EN 1855
MÉDOC



CHÂTEAU
FOMBRAUGE
GRAND CRU CLASSÉ SAINT-ÉMILION



CLOS
HAUT-PEYRAGUEY
PREMIER GRAND CRU CLASSÉ EN 1855
SAUTERNES



Château
Les
Grands Chênes

THE BERNARD MAGREZ SCIENTIFIC CENTRE

The Bernard Magrez vineyards scientific centre was created in 2017 and provides support for our technical teams in research and development projects. Its aim is to advance existing practices in our four Grand Cru Classé estates. The purpose of this facility is to develop innovative practices that align environmental performance with technical progress for the sustainable production of exceptional wines.

The three areas of focus are: improving the quality of our wines, developing sustainable viticulture and adapting to climate change.


Bernard Magrez

RESEARCH AND DEVELOPMENT

LA TOUR CARNET - BORDEAUX 2050

A collection of 90 grape varieties to adapt to climate change

Based on current projections of global warming, the following questions have been raised: will Merlot, Cabernet Sauvignon and Cabernet Franc still be the varieties best suited to the production of the Bordeaux Grand Cru Classé wines of tomorrow ? Maybe there are other grape varieties that will enable us to preserve the typicity of Bordeaux's great wines despite climate change ?

In this context, a unique collection of 90 grape varieties has been planted that includes the “forgotten” varieties of Bordeaux. The ultimate goal of this plant portfolio is to identify the grape varieties “of tomorrow” which have the ability to counter the effects of climate change while preserving the aromatic signature of Bordeaux's great wines.

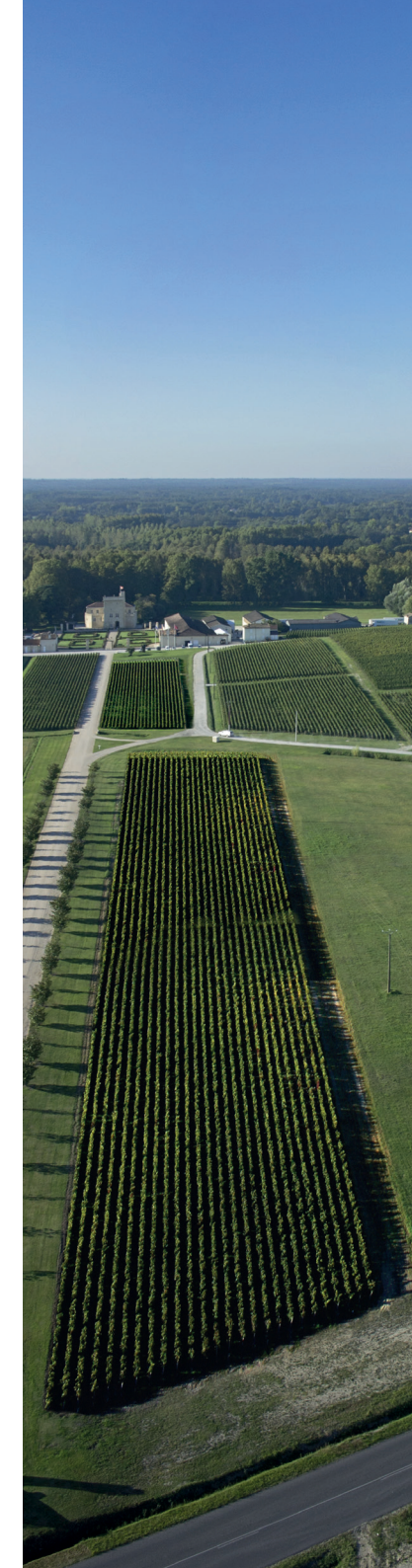
Working today to produce the wine of tomorrow, by measuring the potential of each grape variety on a great terroir, is a perfect illustration of Bernard Magrez's determination to seize every opportunity to innovate and maintain the quality of our wines.

The quest for the Grands Crus Classés of tomorrow

In 2013, Bernard Magrez launched an unprecedented study that focuses on the effects of climate change on viticulture with the aim of producing the Bordeaux wines of the future. The objective of the project is to simulate the impact of global warming on the vineyard and wine by 2050, in order to assess how the different grape varieties will adapt to new climatic conditions.

The project is structured around an experimental vat room with 90 temperature-controlled vats that allow each grape variety included in the study to be vinified separately, a collection of grape varieties, the know-how of our technical teams and the academic knowledge of the researchers with whom we are in close collaboration. Our goal is clear: we are working today to produce the wines of 2050 and ensure the sustainability of Bordeaux's Grands vins.

Taking Mr Magrez's vision and putting it into action meant carrying out a scientific study of the different means to adapt to climate change. Research into the grape varieties of the future quickly became one of the focal points. This led to planting the Château La Tour Carnet collection in 2013 and studying its grape varieties.





RESEARCH AND DEVELOPMENT

LA TOUR CARNET - BORDEAUX 2050

Preliminary results

Preliminary trends, in conjunction with the analyses of scientific data, seem to be emerging. A group of five red grape varieties stands out, displaying strong Bordeaux typicity (according to a study based on a tasting by a panel of experts). These grape varieties include Manseng Noir (a variety from southwest France), Arinarnoa (an INRAE cross between Tannat and Cabernet Sauvignon), Fer Servadou, Duras and Vinhao (Portugal). Two of these varieties (Fer Servadou and Duras), were among permitted varieties in the production of blended Bordeaux wines in 1935, which supports the view that new grape varieties will adapt in our blends.

That said, it is important to not only highlight the typicity of these grape varieties but also how they are able to adapt to the climate of the future. It would appear that initial results show that Fer Servadou, Arinarnoa and Vinhao are of real interest, particularly in terms of late ripening. In 2022, despite the drought that affected the vintage, only Duras displayed signs of advanced hydric stress.

Regarding disease tolerance, the 2022 vintage was exceptionally healthy and it was not possible to identify any typical behaviour. The subject is therefore still under study.

Finally, INAO (the National Institute of Origin and Quality) recently approved the adaptation of cultural methods within the Bordeaux region through the introduction of six new grape varieties, including Arinarnoa, to deal with the challenges of climate change and preserve the profile of blended Bordeaux wines. This decision confirms the importance of our study and its foresight, which result from an experiment launched over ten years ago.

RESEARCH AND DEVELOPMENT

VITICULTURE USING SATELLITE IMAGERY

Anticipating the effects of climate change on vines using satellite imagery

The teams at the Bernard Magrez vineyards Scientific Centre have joined forces with Deep Planet, a company founded by Oxford University researchers, incubated by the European Space Agency and a start-up member of the Bernard Magrez incubator, to study vine health and soil dryness on the parcels of the Château Pape Clément vineyards since 2021.

The goal of this unprecedented study is to explore the possibility of using data acquired by the Sentinel 2 satellite, which orbits 786 km above our heads, to identify in an exceptionally accurate manner the areas of the vineyard most susceptible to drought. Using regular satellite imagery, Deep Planet's predictive algorithms provide dynamic information on vineyard health.

The results will help to modify viticultural practices in order to develop resistance to heat waves in years to come.

Promising results at Château Pape Clément, Grand Cru Classé de Graves.

The first results are promising and reveal that the terroirs of Château Pape Clément, Grand Cru Classé de Graves, show good resistance to heatwaves. The data acquired with metre accuracy also showed that the amount of water available in the soils varies significantly within the same parcel. These results highlight the benefit of using decision support tools which, when combined with viticultural practices, could limit the effects of climate change on wines.

The next steps of the Maison Bernard Magrez studies include merging data acquired with drones and sensors on board electric tractors that survey the vineyards and update the teams on the health of the vines in real time.





CERTIFICATION OF OUR VINEYARDS AND QHSE STRATEGY

Innovation is the driving force of our teams in the Bernard Magrez vineyards. It aims to improve our environmental performance both in the vines and the cellar. With this in mind, Bernard Magrez decided to convert his four Grand Cru Classé estates to agroecology and its principles as early as 2007. This commitment has allowed our vineyards to obtain ISO 14001 certification, HVE (High Environmental Value) for all our Grand Cru Classé estates, as well as Terra Vitis and Bee Friendly certification for Château Pape Clément.

Carbon Neutrality and climate challenges

In a world where the 2019 French law on Energy and Climate projects an 85% reduction of greenhouse gas emissions by 2050, in an attempt to attain carbon neutrality, we have decided to address the question of the dependence of Château Pape Clément on fossil fuels.

The primary objective when carrying out a carbon audit is to reduce emissions as much as possible before considering any compensation by the capture of carbon. A carbon footprint is calculated by summing the greenhouse gas (GHG) emissions caused directly by the company and for which it is responsible, but also emissions caused indirectly at earlier or later stages such as production inputs and transport. It is important to not overlook this aspect, which directly impacts our method of production and the way we work.

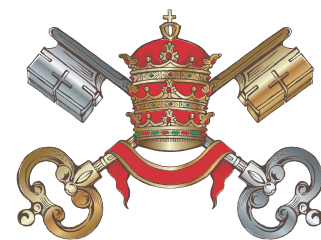
Analysis of the 2023 vintage will help to identify priority levers for action in areas that produce the highest GHG emissions and particularly CO₂. The ultimate goal of this study is the reduction of our environmental impact by anticipating spending and costs linked to energy in the medium and long term.

A commitment to an environmental and socially responsible approach must be one of the focal points in our sustainable future.

WEATHER REPORT

2023 was a vintage focused on adapting to climate change. Following a mild autumn, winter set in with relatively normal conditions for the season. Nevertheless, rather chilly temperatures and relatively dry weather took hold in the month of January. Bud burst was quite late, avoiding a period of frost at the beginning of April. Spring was fickle and marked by a succession of stormy and rainy spells with exceptionally mild temperatures and humid weather. It gradually gave way to unprecedented and increasing pressure from mildew in our vineyards. Fortunately, the end of the summer season and high temperatures in August and early September allowed the grapes to reach optimal ripeness. This vintage is further proof of our vines' outstanding ability to adapt to extreme conditions.





CHÂTEAU
PAPE CLÉMENT
GRAND CRU CLASSÉ DE GRAVES



CHÂTEAU PAPE CLÉMENT

THE HARVEST

2023 was a challenging vintage, where tenacity, adaptability, and patience were once again important factors in crafting a great vintage at Château Pape Clément !

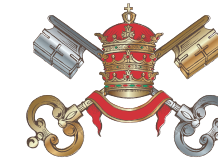
The harvest started on 23rd August with our Sauvignon Gris, ending on 3rd October with the last of our Cabernet Sauvignon, after 29 days of meticulous picking, a record for Château Pape Clément! With ripening dynamics that varied significantly from one parcel to another, it was essential to stagger the harvest this year to allow all the grapes to gradually reach optimal ripeness. Choosing to harvest by hand and using several passes for each vine plant is proof of our absolute commitment to quality.

Our cool, clayey terroir allowed us to protect our white grapes from the very warm temperatures at the end of the ripening process, preserving the subtle aromas and the tension of the Sauvignon, while enabling the Semillon to fully express its unrivalled silky texture.

As for the red grapes, the Merlot presented an aromatic palette with rare complexity and intensity as well as lots of generosity whereas the Cabernet Sauvignon, much smaller in size, was bright and fresh, beautifully balanced between richness and tension.

BERNARD MAGREZ - VINTAGE 2023





CHÂTEAU PAPE CLÉMENT

WINEMAKING

The “au naturel” approach for the red wines resonated like a statement of authenticity. The indigenous yeasts conveyed complexity and aromatic intensity that underpinned the unique characteristics of each parcel. Gentle and regular extraction released tannins that were robust and silky, while preserving the intensity of the fruit. The combined use of barrels, foudres, concrete or ceramic vats, each vessel carefully selected, allowed the oak to encapsulate the wine, without overwhelming its essential character.

In 2023, the red wines of Château Pape Clément are a joy for the senses, celebrating the perfect symbiosis between nature, terroir and know-how.

The white grape harvest was early but allowed us to bring in a crop of perfectly ripe grapes displaying a level of quality that is rarely seen. Pressing was gentle and entirely under inert gas, to preserve the purity and balance of the musts. Fermentation went smoothly with as little intervention as possible. Every parcel and press cut, vinified separately using barrels, foudres, concrete or ceramic eggs, in various shapes and sizes, is brought together to form a single framework.

This variety of choice, as much in quality as style, offers a vast blending palette, making it possible to create unique and fascinating wines that are truly worthy of Château Pape Clément.

BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU PAPE CLÉMENT RED

2023 BLEND

50% MERLOT
45% CABERNET SAUVIGNON
3% CABERNET FRANC
2% PETIT VERDOT



BERNARD MAGREZ - VINTAGE 2023



CLÉMENTIN DE PAPE CLÉMENT RED

2023 BLEND

58% MERLOT
40% CABERNET SAUVIGNON
1% CABERNET FRANC
1% PETIT VERDOT



BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU PAPE CLÉMENT WHITE

2023 BLEND —————

60% SAUVIGNON BLANC
35% SÉMILLON
4% SAUVIGNON GRIS
1% MUSCADELLE



BERNARD MAGREZ - VINTAGE 2023



CLÉMENTIN DE PAPE CLÉMENT WHITE

2023 BLEND —————

100% SAUVIGNON BLANC



BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU
LA TOUR CARNET
GRAND CRU CLASSÉ EN 1855



CHÂTEAU LA TOUR CARNET

THE HARVEST

A new era has been ushered in at Château La Tour Carnet with the 2023 vintage.

Despite the challenges linked to climate change, our vines were able to adapt to the extreme conditions with elegance, producing grapes of quite exceptional quality.

The harvest took more than three weeks to complete for the red grapes, resulting in a crop of generous, perfectly ripe fruit, and ending on October 6th.

The 2023 vintage offers wines rich in character that reflect the singularity of our terroirs. The balance and quality of the grapes are displayed in the remarkable finesse and complexity of the wines, which in turn reflect the know-how and passion that drive our estate.

BERNARD MAGREZ - VINTAGE 2023





CHÂTEAU LA TOUR CARNET

WINEMAKING

This vintage turned out to be a feat of technical skill, requiring my teams to make strategic choices on three key parameters.

Firstly, we meticulously controlled yields throughout the growing season, making sure each vineyard provided grapes of the best quality.

Then, we determined precise harvest dates, aiming to reach optimal ripeness of the grapes without compromising the purity of aromas and the perfect expression of our varied terroirs.

Finally, sorting was necessary, enhanced by the use of new cutting-edge optical sorters that enabled a strict selection of the grapes. Winemaking was also carefully tailored to each terroir, to preserve the unique identity of our vineyards.

It was rigorous, meticulous work, but the results have lived up to our expectations, with wines of outstanding quality that reflect our team's commitment and know-how.

BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU LA TOUR CARNET RED

2023 BLEND

75% MERLOT
22% CABERNET SAUV.
2% PETIT VERDOT
1% CABERNET FRANC



BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU LA TOUR CARNET WHITE

2023 BLEND

67% SAUVIGNON BLANC
33% SÉMILLON



BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU
FOMBRAUGE
GRAND CRU CLASSÉ SAINT-EMILION



CHÂTEAU FOMBRAUGE

THE HARVEST

The harvest at Château Fombrauge for the 2023 vintage was exceptionally long, in fact the longest on record for several decades; 21 days of work and 100% by hand.

The harvest started on 14th September on the earliest-ripening terroirs with the youngest parcels of Merlot and ended on 10th October with old parcels of Cabernet Franc.

Despite its length, it was a very serene harvest. The grapes had been kept in perfect health and were therefore able to gradually reach optimal ripeness. Significant temperature differences between day and night accompanied the ripening process - a sure sign, once more, of the quality of the vintage.

With each passing vintage our teams build up their knowledge of our terroirs. This allows us to skilfully navigate through the growing season, making sure each cluster is harvested at exactly the right time. Our technical decisions were not affected by any external factors.

Cutting-edge technology used in the reception area helped us to implement advanced quality sorting, filling the vats with only the best berries, reaching the levels required to produce our Grand Cru Classé.

BERNARD MAGREZ - VINTAGE 2023



CHÂTEAU FOMBRAUGE

WINEMAKING

The exceptionally long harvest allowed us to tailor the work in the cellar, and consequently reach the precision we were looking for in each phase of the process, to bring out the best of each parcel of Château Fombrauge. The phenolic maturity of our grapes contributed to the considerable power and strength of Château Fombrauge 2023. The natural acidity that remained in the grapes at harvest provided freshness and balance.

The pursuit of excellence combined with high-technology tools allowed us to fine-tune extraction, in terms of both colour and its intensity, as well as fruit aromas and tannins that were round and silky. The phenolic compounds appeared in the early stages of pumping over, another clear sign of the quality of the 2023 vintage. Tasting allowed us to adapt vatting times. The results show a mid palate that is more intense, with depth, as well as a tannic structure that is both fine and soft. The wine of Château Fombrauge 2023 can be summed up in one word: patience.

Complexity lies in the variety of flavours, aromas and nuances that the wine offers during tasting. It results from a harmonious blend of grape varieties, terroir and winegrower's know-how. As for the freshness, it brings liveliness and brilliance to the wine, thanks to well-balanced acidity that tickles the taste buds and prolongs the pleasure of tasting.

BERNARD MAGREZ - VINTAGE 2023





CHÂTEAU FOMBRAUGE

2023 BLEND

90% MERLOT
10% CABERNET FRANC



BERNARD MAGREZ - VINTAGE 2023



CLOS HAUT-PEYRAGUEY

PREMIER GRAND CRU CLASSÉ EN 1855

SAUTERNES



CLOS HAUT-PEYRAGUEY

THE HARVEST

The meticulous harvest of the 2023 vintage started early on 13th September for 9% of the crop. Following a wave of light rain that boosted the development of Botrytis cinerea, the extraordinary weather that set in during the week of 19th September marked the start of the second round of selective picking. Thanks to the acceleration of the concentration of sugar and aromas in our grapes, 20% of the crop was picked during this round. Our harvest ended with the third and final round of selective picking from 2nd to 5th October with grapes that displayed perfect balance between richness and freshness.

It was necessary once again this year to keep track of the development of noble rot on a daily basis, to fine-tune the harvest for the different parts of each cluster.

Despite the many challenges, as is often the case in Sauternes, the experience and thoroughness of our teams worked wonders. We are proud of the result: grapes of exceptional quality that reflect the unique character of the Haut-Peyraguey terroir.





CLOS HAUT-PEYRAGUEY

WINEMAKING

At Clos Haut-Peyraguey, we vinify our wines using the technique of fermentation in barrel with 40% new barrels. This meticulous method adds complexity and character to the wines. Oaky, spicy aromas and subtle nuances mingle with the fresh fruit notes of the grapes.

This fine art requires the cellar master's expertise in monitoring how the wine and its balance evolve, particularly during daily tastings. The signature of our Grand Vin is closely linked to the balance between alcohol, sugar and acidity. Its remarkable elegance combines richness and freshness of the fruit, underpinned by the complexity of aromas. This vintage is filled with character, conviviality and emotion.

Clos Haut-Peyraguey 2023 will be the perfect choice both as an aperitif in its youth, when the delicate tropical fruit aromas are at their peak, or after a few years of ageing as an accompaniment to a large variety of dishes.

BERNARD MAGREZ - VINTAGE 2023



CLOS HAUT-PEYRAGUEY

2023 BLEND —————

80% SÉMILLON

20% SAUVIGNON BLANC



BERNARD MAGREZ - VINTAGE 2023





*Château
Les
Grands Chênes*



CHÂTEAU LES GRANDS CHÊNES

THE HARVEST

In the world of viticulture, each year brings new challenges and surprises. This vintage was no exception. The quality of the grapes harvested this year was not achieved without difficulty.

The winegrowers had to show great patience and remain vigilant to obtain the best fruit possible. The weather, climate changes and natural hazards complicated things greatly. Each harvested cluster was the result of hard work and a deep respect for the land.

Despite the difficulties, this vintage embodies the winegrowers' passion and commitment. It pays tribute to their ability to overcome those obstacles and produce exceptional wines.





CHÂTEAU LES GRANDS CHÊNES

WINEMAKING

A fundamental principle lies at the heart of our winemaking practices: the absolute respect for the ripe fruit that we harvest in our vineyards. Each harvest is a celebration of nature's generosity and the richness of our terroirs. The grapes are precious gems that should be treated with the utmost care and attention during extraction.

Our aim is to preserve their integrity and quality throughout the process, with careful and gentle extraction.

Respect and care are key to express the true essence of our wines, by preserving the purity and authenticity of each grape variety and honouring the land that nurtured them.



BERNARD MAGREZ - VINTAGE 2023

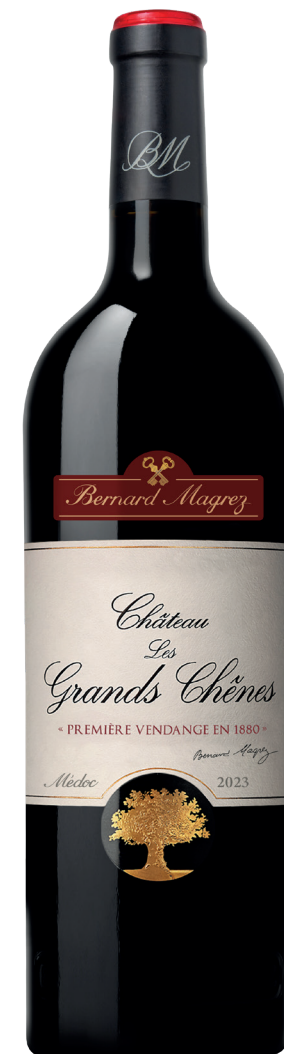




CHÂTEAU LES GRANDS CHÊNES

2023 BLEND

60% MERLOT
40% CABERNET SAUV.



BERNARD MAGREZ - VINTAGE 2023

NOTES





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