



MILLE ROSES 2019 | MAGNUM

Margaux AOC | Bordeaux

Mille Roses 2019 Magnum is the large-format release of the estate's organic Margaux AOC, made from 55% Cabernet Sauvignon and 45% Merlot. The larger bottle gives this modest-production wine more time and steadier development than the standard format — and at this scale of production, the magnum is the collector's format. WINEMAKING: the wine follows the same cellar work as the standard bottling: stainless-steel fermentation, three to five weeks of maceration, 12 months in French oak barriques with one third new wood, and malolactic fermentation in barrel. FOOD PAIRING: open for a shared meal and decant briefly. Duck breast, veal, beef, mushroom dishes and mature cheeses work well, especially after a few years of bottle age.

Tasting notes

Color

Deep ruby with garnet highlights, clear and bright.

Aroma

Redcurrant, black cherry, rose, fresh herbs and light cedar.

Taste

Supple fruit, gentle tannins, fresh acidity and measured oak.

Finish

Fresh, direct and balanced, with cherry and soft spice.

CHÂTEAU MILLE ROSES Château Mille Roses was created in 1999 by David Faure and his wife Sophie, starting from a small family holding and growing into a 10-hectare estate split between Margaux and Haut-Médoc. The Margaux parcels sit near Giscours and Cantemerle, in a sector where Cabernet Sauvignon and Merlot can give a polished, open style. The estate has been certified organic since 2010 and remains deliberately human in scale, with vineyard work guided by soil life rather than cosmetic yield.