



BORIE-MANOUX

ORIGINS

MARGAUX

2019

Origins is a new range of wines bringing together several Premium Bordeaux Appellations. It was created in 2021. Origins highlights Borie-Manoux's knowhow and in particular that of the Bordeaux region, internationally recognized in the world of wine. The quality of Bordeaux wines continues to improve to obtain the (almost) perfect wine. The label of each bottle indicates the place of the appellation on the Bordeaux map vineyard. A vine stock is drawn on the label to express the origin of the wine, the place where it gets all the elements to give us the most beautiful bunches.



VINEYARD

SOIL :

Gravel and limestone subsoil



WINE MAKING PROCESS

Traditional vinification during approximately 3 weeks in stainless steel vats. Maturing for 10 months in stainless steel vats, partly barrel.



TASTING

Deep garnet color. Nose with grilled character. Fruity (blackberries), woody and brioche notes. Powerful structure on the finish.

BLEND 2019 :

65 % Merlot

35 % Cabernet-Sauvignon



MATCHING WITH FOOD

At around 16-17° Celsius. With red meat, game, lamb, cheese specialities, and a number of lighter dishes.



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