



CHÂTEAU DE BARBE



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Côtes-de-Bourg

80% Merlot, 15% Malbec, 5% Cabernet Sauvignon

Chalky-clay soil on terraces overlooking the Gironde

VINIFICATION AND AGEING

Sorting table, de-stemming, cold pre-fermentary maceration during 3-4 days, slow fermentation, temperature controlled below 28°C to keep fruits and freshness. 3 weeks vatting. The malolactic fermentation and the ageing are done in concrete tanks during one year for 90% of the wine. The rest is aged in barrels (press wines).

TASTING NOTES

A deep colouring along with a bouquet full of aromas of juicy black fruits such as blueberry and blackberry, this Château de Barbe is in the early stages of its development but it is already showing a great quality. There is good focus and balance. This is already a good wine for drinking now but with further maturing it will more fully reveal its great potential.

FOOD PAIRING

Red meat, grilled and poultry.

SERVICE TEMPERATURE : 16°C

AGEING POTENTIAL : 5 YEARS

