



# CHÂTEAU DE BARBE

While it is true that large rivers have made great vineyards, the Château de Barbe enjoys incomparable conditions with its soil overlooking the Gironde. The Château counts 41 hectares of Côtes de Bourg and 25 hectares of Bordeaux and Bordeaux Supérieur.



## Pourpre de Barbe Appellation Côtes de Bourg

Only produced in exceptional vintages, this cuvée comes from parcels of old vines and has been aged in barrels.

**Grape Varieties** : 90% merlot and 10% cabernet sauvignon.

**Soil & Sub-soil** : From the best plots, south-east exposure, facing the Gironde offering a perfect condition. This proximity to the Gironde provides a micro-climate.

**Planting density and yield** : 5400 vines/hectare, 43 hl/hectare

**Average age of vines** : 45 years

**Pruning system** : double Guyot

**Vinification** : Sorting table, de-stemming, cold pre-fermentary maceration during 3-4 days, slow fermentation, temperature control below 28°C. 3 weeks vatting. Malolactic fermentation of press wines in barrels.

**Maturing** : 50 % aged in French oak barrels for 12 months (50% of barrels are new oak).

**Tasting** : *Complex aging notes, revealed by grilled and toasty aromas, dominate the bouquet alongside the spicy charm of vanilla together with hazelnut. At the same time a powerful impression of ripe fruit makes its presence felt. This wine is equally expressive in the mouth with a fleshy "attack" followed by good balance that contains both strength and character within a framework of good length. Le Pourpre 2016 promises both complexity and accessibility to the drinker although it is not expected to peak for a few years thanks to good cellaring potential*

**Food pairing** : Grilled meats or roast lamb, dish of boletus mushrooms and duck. Drink at around 16°C.

**Pourpre de Barbe** : 11,000 bottles

**Château de Barbe**

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