



# CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



## Château de Barbe 2019

Côtes-de-Bourg

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

**VINTAGE 2019:** A vintage with extreme climatic contrasts, 2019 was marked by a summer with intense heat. Then, at the beginning of September, freshness and humidity ensured the serenity of the harvest with very good ripeness.

**TERROIR:** 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:** A deep coloring along with a bouquet full of aromas of black fruits such as blueberry. The wine is rich, concentrated and well balanced. A wine that is already pleasant today and which will express itself fully in a few years.

**FOOD AND WINE PAIRING:** Red meat, grilled and poultry.

**ALCOHOL DEGREE:** 14°

