



CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



Chapelle de Barbe 2019

Côtes-de-Bourg

90% Merlot, 10% Cabernet sauvignon



VINTAGE 2019: 2019 was a vintage of extremely contrasting weather, marked by scorching summer temperatures. But at the beginning of September, the return of cooler temperatures and some humidity brought peace of mind as we harvested the well-ripened grapes. Our Bordeaux wines are the fruits of a superb year ending in 9, putting the spotlight on a "wine-growers' vintage", which requires constant attention and tireless labor in the vineyard, reacting quickly and efficiently to the vagaries of the weather and the terroir.

TERROIR: Chalky-clay soil on terraces overlooking the Gironde.

VINIFICATION AND AGEING: The grapes are sorted and destemmed. Cold maceration lasts 3-4 days. Slow fermentation at a controlled temperature below 28 °C to preserve the fruit and freshness. Vatting for 3 weeks. Malolactic fermentation and aging for 1 year in vats. Careful selection and blending of press wines according to their quality.

TASTING: The intense color of this Superior Bordeaux precedes an intense nose of dark berries with touches of blackcurrant and blueberry, enhanced by delicate floral qualities. This wine is fleshy, ample, and lively. The overall fresh balance accompanies a nice long finish, brilliantly completing the image of this very expressive wine.

FOOD AND WINE PAIRING: Grilled meats & roasted chicken.

ALCOHOL DEGREE: 14°

