



# CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



## Chapelle de Barbe 2020

Côtes-de-Bourg

90% Merlot, 10% Cabernet sauvignon



**VINTAGE 2020:** This 2020 "grand terroir" vintage completes a sublime trio alongside 2019 and 2018. After a rainy and mild spring, overing was early and homogeneous. The dry and cool summer was favorable for ripening. Water stress was moderate this year, resulting in an early vintage with excellent structure and intense aromatics. Harvest Began: September 21st.

**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°

