



CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



Chapelle de Brivazac 2018



Côtes-de-Bourg

75% Merlot, 10% Cabernet sauvignon, 10% Cabernet franc, 5% Malbec

VINTAGE 2018: 2018 was not easy from the start: devastating downy mildew left its mark, but the early harvest, punctuated by warm days and cool nights, polished this vintage, giving it the profile of a great year, the first of a trilogy that went down in history. Quite flavorful, lightened by red berries and nice acidity, this wine has it all, setting the stage for a twenty-plus-year aging potential.

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: This bright garnet-colored Bordeaux has a nose that combines notes of sour cherry, thyme, and forest floor. The light structure is built upon a supple and round attack, where the palate balances matter and aromas perfectly, offering a great example of a "vin primeur".

FOOD AND WINE PAIRING: To be savored with lamb stew, crunchy sautéed vegetables, duck with turnips or snow peas.

ALCOHOL DEGREE: 14°

