



CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



Chapelle de Brivazac 2020



Côtes-de-Bourg

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

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: 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°

