



CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



Hipster de Barbe 2020



Côtes-de-Bourg

80% Merlot, 10% Malbec, 10% Cabernet sauvignon

VINTAGE 2020: This 2020 "grand terroir" vintage completes a sublime trio alongside 2019 and 2018. After a rainy and mild spring, flowering 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 for 90% of the volume and barrels for 10% of the volume. Careful selection and blending of press wines according to their quality.

TASTING: On the nose, ripe dark berries along with light toasted oak. On the palate, the wine is dense and ample with soft and silky tannins. Fleshy and velvety with a lovely aromatic freshness dominated by berries. A delicious and elegant wine to be enjoyed within the year.

FOOD AND WINE PAIRING: Modern cooking, burgers.

ALCOHOL DEGREE: 14°

