



CHÂTEAU DE BARBE

UN TERROIR SOUS INFLUENCE



Pourpre de Barbe 2020

Côtes-de-Bourg

60% Merlot, 40% 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. 50% of the volume is aged in new French oak barrels for 1 year. Careful selection and blending of press wines according to their quality.

TASTING: The nose is rich on black fruits with complex notes Mocha, chocolate, spices. The palate is just as expressive with a fleshy attack, a beautiful balance of power and character mid-palate, supported by the structure of a lovely long finish. Pourpre 2020 will be enjoyed by any taster. It is a complex but already very open wine that will reach its peak in a few years, therefore demonstrating its great aging potential.

FOOD AND WINE PAIRING: Grilled meats, roasted lamb, porcini mushrooms and duck.

ALCOHOL DEGREE: 14°

