



## CHAPPELLE DE BARBE 2016

Bordeaux Supérieur  
90% Merlot, 10% Cabernet Sauvignon  
Alluvial soils and chalky-clay on slopes

### VINIFICATION AND AGEING

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The clusters were gently destemmed, slow fermentation, temperature control 28-29°C. Malolactic fermentation and ageing in stainless steel.

### TASTING NOTES

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The colour of this Bordeaux Supérieur 2016 anticipates the explosive bouquet of black fruit berries featuring blackcurrant and blueberry, along with some hints of delicate flowers. It is fleshy and full in the mouth while having a touch of liveliness. The ensemble therefore has good fresh balance to go with the nice length on the palate and beautifully adds the finishing touches to this very expressive wine.

### FOOD PAIRING

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Grilled meat & roasted chicken.

**ALCOHOL DEGREE : 14%**  
**SERVICE TEMPERATURE : 16°C**  
**AGEING POTENTIAL : 5 YEARS**

