

Château de Barbe

While it is true that large rivers have made great vineyards, the Château de Barbe enjoys incomparable conditions with its soil overlooking the Gironde. The Château counts 41 hectares of Côtes de Bourg and 25 hectares of Bordeaux and Bordeaux Supérieur.



Chapelle de Barbe 2015 Appellation Bordeaux Supérieur

Built in the 17th century, this chapel that housed a wood fire guided sailors at the entrance to the estuary of the Gironde. The path that led there, then served landed barrels.

Grape Varieties: 90% merlot and 10% cabernet sauvignon.

Soil & Sub-soil: Alluvial soils and chalky-clay on slopes.

Planting density and yield: 4500 vines/hectare - 50 hl/hectare

Average age of vines: 30 years

Pruning system: double Guyot

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

Tasting: The colour of this Bordeaux Supérieur 2015 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 : Grilled meat & roasted chicken.

Drink at around 16°C.

Production: 42,000 bottles in 2015

Consultant : Eric Boissenot