



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 Brivazac 2015 Appellation Bordeaux

Grape Varieties : 75% merlot, 10% cabernet sauvignon 10% cabernet franc and 5% malbec.

Soil & Sub-soil : Alluvial soils mark out the estuary.

Planting density and yield : 4000 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.

This brilliant, garnet-coloured Bordeaux asserts a bouquet associating Morello cherry, thyme and forest floor aromas. The structure is quite light but combines with a supple and rounded first impression where we find perfect balance between the substance and the flavours, thus providing a fine example of en primeur wine.

Food pairing : Relishing on navarin of lamb, greedy and fried vegetables, duck of turnip or snow peas (mange-tout peas), Basque chicken...

Drink at around 15-17°C.

Production : 114,000 bottles in 2015

Consultant : Eric Boissenot

Château de Barbe

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