



# 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.



## Château de Barbe 2015 Appellation Côtes de Bourg

Grape Varieties : 80% merlot, 10% cabernet sauvignon and 10% Malbec.

Soil & Sub-soil : chalky-clay soil on terraces overlooking the Gironde.

Planting density and yield : 5400 vines/hectare - 43 hl/hectare

Average age of vines : 30 years

Pruning system : double Guyot

Vinification : Sorting table, de-stemming, cold pre-fermentary maceration during 3-4 days, slow fermentation, temperature control below 28°C. 3 weeks vatting. Malolactic fermentation of press wines in barrels.

Maturing : in French oak barrels 12 months (10% new oak)

*Tasting : Presenting very deep colouring along with a bouquet full of aromas of juicy black fruits such as blueberry and blackberry, this Château de Barbe is in the early stages of its development but it is already showing the quality promise of the sun-soaked vintage. On tasting it boasts fleshy, concentrated substance, typical of the conditions of the year. However there is good focus and balance. This is already a good wine for drinking now but with further maturing it will more fully reveal its great potential.*

Food pairing : Red meat, grilled and poultry.

Drink at around 16°C.

Château de Barbe 2015 : 200,000 bottles

The 2015 vintage began with rainy months of January and February but the trend changed significantly in spring with a water deficit and high average temperatures in April and May. Between June 1st and 15th we saw exceptional conditions for flowering. The summer was hot, dry and sunny but with the somewhat cold nights, thus avoiding withering of the vines. The relatively early harvest took place under excellent weather conditions, allowing us to harvest healthy grapes with optimal ripeness; the Cabernet Sauvignon being particularly successful. Wines from the 2015 vintage are rich and fruity with good colour.  
Start date of the harvest : September 21st.  
Bud burst for Merlot : April 15

## Château de Barbe

33710 Villeneuve de Blaye

Telephone: 05.57.42.64.00 - Fax: 05.57.64.94.10 - Site : [www.chateaudebarbe.fr](http://www.chateaudebarbe.fr)