



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 2011 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 - 45 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 month (10% new oak)

Tasting : Good volume, fleshy and velvety with well-integrated tannins. The nose is open up with sweet spices and prune hint.

Food pairing : Red meat, grilled and poultry.

Drink at around 16°C.

Château de Barbe 2011 : 248.000 bottles (20.000 cases)

2011 : This vintage is characterized by a relatively dry winter and spring, causing an early flowering and fruit set (mid-may). Summer was slightly cooler with rainy incident that favor good vegetal balance in the vine. The harvest naturally arrives early, with balanced grapes. Harvesting started on September 16th.

Château de Barbe

33710 Villeneuve de Blaye

Telephone: 05.57.42.64.00 - Fax: 05.57.64.94.10 - Site : www.chateaubarbe.fr