



CHÂTEAU DE BARBE

CÔTES DE BOURG 2015



HISTORY

The Château de Barbe was owned by the Marquis de Barbe up until 1774...but the vineyards exist since the 14th century. Rebuilt in the 18th century, this property was transmitted through generations until 1993 when the Richard family purchased the chateau. One of the most beautiful Bourgeois properties, the chateau and its attached labyrinth cannot be ignored as they dominate the Gironde.

REGION

Côtes de Bourg, France

VARIETAL

80% Merlot, 10% Cabernet Sauvignon, 10% Malbec

VINEYARD

The Château counts 41 hectares of Côtes de Bourg, chalky-clay soil on terraces overlooking the Gironde. 5400 vines/hectare - 43 hl/hectare; Average age of vines : 30 years

WINEMAKER

François Clauzel and Eric Boissenot

WINEMAKING

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)

VINTAGE

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 color. Start date of the harvest: September 21st. Bud burst for Merlot: April 15

TASTING NOTES

Presenting very deep coloring 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.

TECHNICAL INFORMATION

pH: 3.63
Residual Sugar: 1.5g/l
Alcohol: 14%
Total Acidity: 3.34 g/l