

# Château de Barbe Blanche

## HENRI IV



### Château de Barbe Blanche Cuvée Henri Iv Red 2018

AOC Lussac-Saint-Emilion, Bordeaux, France

#### PRESENTATION

This Château de Barbe Blanche Cuvée Henri IV is produced on a terroir ideally situated on a clay-limestone hillside in Lussac, facing the best slopes of Saint-Émilion. Merlot is king here, and regularly produces deep, classic, flavoursome wines.

#### THE VINTAGE

##### WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

##### HARVEST

23 September - 13 October 2018

#### THE WINE

##### VARIETALS

Merlot 75%, Cabernet franc 25%

##### ALCOHOL CONTENT

14 % vol.

##### TASTING

Limpid, beautiful intensity, colour is dark red, close to garnet. The nose, with beautiful complexity, is marked by notes of black fruits (Morello cherry, blackberry) very ripe, associated with a light toastiness. A lot of suppleness on the attack. Volume in the middle of the mouth, balance and roundness: these are the qualities of this wine. Notes of slightly toasted fruit are added to a melted tannic structure. Elegant and full of finesse, this wine has good ageing potential.

##### FOOD PAIRINGS

Pheasant terrine, scrambled eggs, stuffed cabbage or veal paupiettes.

##### SERVING

Serve between 15°C and 17°C

##### AGEING POTENTIAL

5 to 10 years



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#### THE VINEYARD

##### TERROIR

On a clay-limestone shelf with about 1 meter of clay on the surface. At the foot of the hills, clay-siliceous soil with light sand.

##### SURFACE AREA OF THE VINEYARD

69.18 ac

##### AGE OF VINES

32 years old

##### IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvest.

#### THE CELLAR

##### WINEMAKING

In stainless-steel temperature-controlled tanks. Approximately 3 weeks (subject to vintage and ripeness of tannins).

##### AGEING

For 12 months in oak barrels (50% new) with racking each trimester.



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