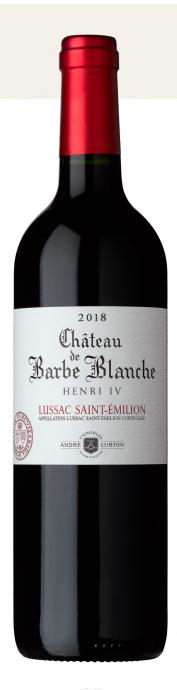
# Château Barbe Blanche

# 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.

