# Château de BARBE BLANCHE



# Château de Barbe Blanche Red 2016

AOC Lussac-Saint-Emilion, Bordeaux, France

## **PRESENTATION**

At Château de Barbe Blanche, the word "terroir" takes on its full meaning. Situated in the heart of the Lussac-Saint-Émilion appellation, the vineyard is planted on a plateau of asteriated limestone, typical of the Saint-Émilion region. This rock provides ideal conditions and contributes to the high quality of its wines. The wine is full-bodied on the mid-palate, with a mellow tannic structure, roundness and hints of lightly toasted fruit. It is a fine, elegant wine with good ageing potential.?

### THE VINTAGE

### WEATHER CONDITIONS

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

### **HARVEST**

10/07/2016

# THE WINE

# VARIETALS

Merlot 80%, Cabernet franc 20%

# **ALCOHOL CONTENT**

13.5 % vol.

### **TASTING**

Brilliant, very dark ruby red colour with beautiful purplish highlights.

Powerful, rich and spicy bouquet of very ripe red and black fruit (cherry, blackcurrant), as well as a touch of vanilla.

The wine starts out very round on the palate. It is full-bodied, rich, powerful, and in no way heavy. The tannin is quite smooth. The freshness and spiciness of the nose come through in the flavour.

### **FOOD PAIRINGS**

The wine is altogether beautifully balanced and elegant. Ideal with duck or lamb.

# 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: Machine harvest with sorting and selection at

the winery

### 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.

# **REVIEWS AND AWARDS**



"The top 10 wines of 2021: It's a perennial question for anyone closely involved in wine - what can you recommend from Bordeaux that's fine and affordable? So it was a relief to have unearthed this in this year's Autumn Tasting to answer that question for 2021 at least. It's a £.20 Merlot-dominant Right Bank drop from satellite Bordeaux appellation Lussac-Saint-Emillon, and it showcases both the quality of the outstanding 2016 vintage and the winemaking skills of André Lurton - who acquired this es ate, called Château de Barbe Blanche, in 2000. Unmistakably Bordeaux, there are notes of cedar and cigar box, even a touch of graphite, and then layers of ripe berry fruit, from blackberry to red cherry, before the wine finishes with a dense wall of dry tannin - which are a little firm, but will no doubt feel softer when tasted with the fatty food at this time of year."

Patrick Schmitt. The Drinks Business. 21/12/2021

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"A little reserved and lean at this early stage, but there's clean and linear fruit and good tannin balance to this young red." 90-91/100

James Suckling, 27/03/2017

