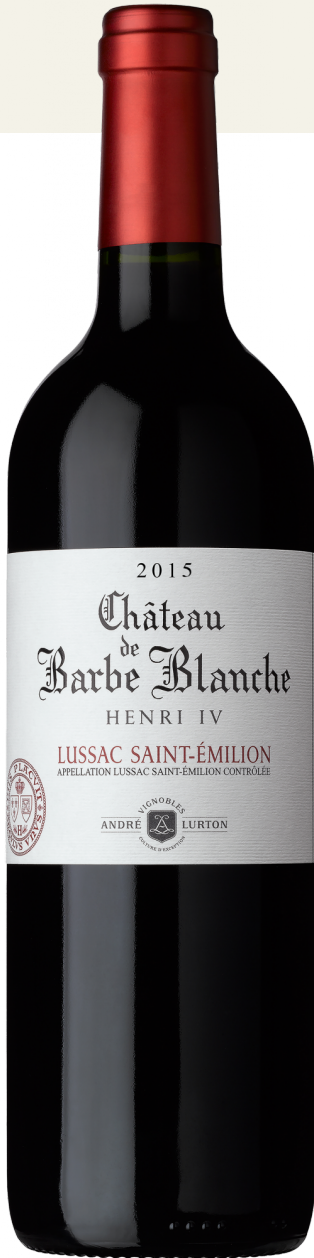


# Château de Barbe Blanche

## HENRI IV



### Château de Barbe Blanche Cuvée Henri Iv Rouge 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

##### HARVEST

24 September - 14 October 2015

#### THE WINE

##### VARIETALS

Merlot 80%, Cabernet franc 20%

##### ALCOHOL CONTENT

15 % vol.

##### TASTING

This Cuvée Henri IV has a brilliant, sumptuous, and very deep garnet-red, almost black colour. The bouquet is particularly aromatic, spicy, and beautifully intense. After swirling in the glass, lovely aromas of very black fruit (morello cherry, blackcurrant) are released, as well as a hint of vanilla. The wine is just as impressive on the palate, where it starts out smooth and round. The ripe black fruit notes in the bouquet are also found on the palate, as well as a touch of vanilla and a slight smokiness on the finish. This is a very attractive wine of remarkable richness and power.

##### FOOD PAIRINGS

Pork, ham, duck or veal.

##### 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.

#### REVIEWS AND AWARDS

##### LE GUIDE HACHETTE DES VINS

"Remarkable wine - Tasters all praised the quality of this Lussac made with Merlot (80%) and Cabernet Franc. The nose features generous black fruit aromas, as well as sweet spice and fresh menthol nuances. The wine is structured and well-balanced, with unquestionable finesse. It has plenty of body along with elegant fruit and smooth tannin. Ageing potential: 2019-2026. Food & Wine pairing : Game dishes."

Le Guide Hachette des Vins, 05/09/2018

2 Stars



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