

Château de Barbe Blanche

HENRI IV



Château de Barbe Blanche Cuvée Henri Iv Red 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

HARVEST

26 September - 09 October 2019

THE WINE

VARIETALS

Merlot 90%, Cabernet franc 10%

ALCOHOL CONTENT

14.5 % vol.

TASTING

Colour is a beautiful deep red, close to ruby. With great finesse and elegance, the nose is marked by notes of ripe fruit, slightly jammy (prune, fig), enhanced by a slight toasty note. Attack is ample. The palate presents a nice balance between freshness and sweetness, roundness and well-melted tannins. We find gourmet notes of very ripe fruits (cherry, plum, blackcurrant and strawberry); whole slightly jammy. Good length.

FOOD PAIRINGS

Quails stuffed with mushrooms, grilled entrecôte à la Bordelaise or a hot oven-roasted Camembert.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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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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