

CHÂTEAU DE BARBE BLANCHE



Château de Barbe Blanche Red 2018

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

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

09/23/2018

THE WINE

VARIETALS

Merlot 75%, Cabernet franc 25%

ALCOHOL CONTENT

14 % vol.

TASTING

Deep intense dark red color, almost garnet.

Complex, the nose reveals notes of ripe black fruits (black cherries, blackberries, blueberries) with hints of toast.

The mouth is soft, showing consistency in the middle of the palate, it is balanced, round, revealing fruits aromas, slightly toasted, on a tannic structure. The mouthfeel is pleasant, long-lasting and elegant, with a good ageing potential.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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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.



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