



CHATEAU BARBE 2010 BLAYE – COTES DE BORDEAUX



A family business for five generations. The present château was built after the French Revolution by the Dupeyrat family, who lived there for nearly a century. At the end of the 19th century, the vineyard was devastated by phylloxera and sold to Carreau family, who renovated it and have kept it ever since. Located on a plateau, Château Barbé has incredible sun exposure, meaning that grapes ripen earlier than those on the other Bayle Carreau properties. This soil is extremely well-suited to winegrowing and the impeccably-kept vineyard is a fine example of sustainable viticulture.

TERROIR

Clayey-calcareous over subsoil clayey and stony

AGING

12 months in oak barrel

ALCOHOL

13.5 %

GRAPE VARIETY

75% Merlot
15 % Cabernet Sauvignon
10 % Malbec

WINEMAKING

Traditional with fermentation time during 3- 4 weeks checking of temperature during process fermentation hot maceration at the end of the fermentation.

SERVICE TEMPERATURE

16°C - 18°C

HOLDING AND PRESERVATION

3 - 10 years

TASTING NOTES

With a beautiful deep ruby-red colour, Château Barbé has a fine nose of ripe fruit with overtones of liquor and menthol. It is both powerful and velvety on the palate, with a long aftertaste.

FOOD PAIRING

Perfect with red meat, pork and cheese. This wine is also surprisingly good with chocolate desserts.

