



VIGNOBLES
BAYLE-CARREAU
GRAND VIN DE BORDEAUX



Château Barbé

SWEET WHITE - AOC BORDEAUX SUPERIEUR



The actual 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 our family, who renovated it and have kept it ever since.

Located on a plateau, Château Barbé has an incredible sun exposure, meaning that grapes ripe 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.



150 YEARS OF EXCELLENCE

www.bayle-carreau.com



Château Barbé

SWEET WHITE

AOC BORDEAUX SUPERIEUR

TASTING RESULTS

Produced from a controlled yield and from a strict selection of plots, this wine is the full expression of sémillon.

With its gold colour, slightly amber, this velvety wine releases aromas of exotic fruit and candied fruit.

OUR CULINARY ADVICE

Its fine length on the palate makes Château Barbé Sweet White wine to be enjoyed with foie gras and dessert.

Appellation	Bordeaux Supérieur
Surface	1,40 hectares
Type of soil	Clayey – calcareous over clayey and stony subsoil
Production/Yield	70 hectolitres on average 45 hl/ha
Grape varieties	• 100% : Sémillon
Vinification	Skin maceration, pressing, thermoregulated fermentation
Ageing	2 months in tanks then 4 to 6 months in oak barrels
Distribution	• 80 % general public customers from Normandy, visited for the last 5 generations • 15 % Bordeaux wine merchants • 5 % export