



VIGNOBLES
BAYLE-CARREAU
GRAND VIN DE BORDEAUX



Château Barbé

Blaye Côtes de Bordeaux



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

Blaye Côtes de Bordeaux

TASTING RESULTS

Lively, aromatic and fruity, this wine is dominated by a characteristic Sauvignon Blanc citrus aroma.

OUR CULINARY ADVICE

It is blended with 20% Semillon, which gives volume and richness, and is the perfect accompaniment to seafood, fish and meat dishes.

Appellation	Blaye Côtes de Bordeaux
Surface	5 hectares
Type of soil	Clayey-calcareous over subsoil clayey and stony
Production/Yield	250 hectoliter on average 50 and 55 hl/ha
Grape varieties	<ul style="list-style-type: none">• 80 % : Sauvignon• 20 % : Sémillon
Vinification	Skin maceration, pressing, clean of mud at 10°C and fermentation with cold regulation.
Ageing	5 months in tanks
Distribution	<ul style="list-style-type: none">• 80 % general public customers from Normandy, visited for the last 5 generations• 15 % Bordeaux wine merchants• 5 % export

Château Barbé 2010 : Silver Medal - Concours Vinalies Nationales 2011

Château Barbé 2013 : Sélection CIVB 2014

Château Barbé 2014 : Silver Medal - Concours ELLE à Table 2015
Bronze Medal - Mâcon 2015

Château Barbé 2015 : Sélection CIVB 2016 - Stock Outil CIVB 2016

Château Barbé 2015 : Prize of Vinalies - Bronze Medal Vinalies Nationales 2016