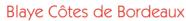


Château Barbé





he 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 our 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 impeccablykept vineyard is a fine example of sustainable viticulture.

www.bayle-carreau.com





Château Barbé

Blaye Côtes de Bordeaux

TASTING RESULTS

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

OUR CULINARY ADVICE

A regular medal winner at wine competitions, it has a strong personality and a very good ageing potential. Younger vintages of Château Barbé pair well with game whereas older vintages shine with red meat, pork and cheeses. This wine is also surprisingly good with chocolate desserts.

Appellation	Blaye Côtes de Bordeaux
Surface / Density	28 hectares
Type of soil	Clayey-calcareous over subsoil clayey and stony
Production / Yield	1400 hectoliter on average 50 and 55 hl/ha
Grape varieties	75 % : Merlot15 % : Cabernet Sauvignon10 % : Malbec
Vinification	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
Ageing	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
Distribution	80 % general public customers from Normandy, visited for the last 5 generations 15 % Bordeaux wine merchants 5 % export

Château Barbé 2010 : Gold Medal - Concours de Bordeaux 2011 Château Barbé 2011 : Bronze Medal - Concours de Paris 2013 Château Barbé 2012 : Bronze Medal - Concours de Bordeaux 2014 Silver Medal - Concours Elle à Table 2015 Château Barbé 2013 : Silver Medal - Concours de Paris 2015

Silver Medal - Concours de Mâcon 2015 Château Barbé 2015 : Bronze Medal - Concours de Bordeaux 2016