Wijnfiche

Château Barde Haut - G.C.C. | St. Emilion G.C. France (ST. EMILION) — 2020

Domain

Ch. Barde Haut

Owned by Sylviane Garcin-Cathiard since September 2000. The Bard-Haut chateau covers an area of ??17 hectares and is located in the extreme east of the town of Saint-Emilion, at the end of the plateau. The vineyards form a southern-oriented amphitheater in the Dordogne valley. Substantial investments were made in 2002 to make it possible to work with gravity in order to meet the costly harvest of the castle.

Vinification

The total production area covers approximately 17 hectares on the limestone plateau of Saint-Émilion. The grapes are hand-harvested, undergo fermentation in large steel tanks (50-150 hectoliters), and then mature for an additional 18-24 months in partially new oak barrels.

Taste

A good drop of damson and black cherry fruits right up front, and holds its line while the more austere tannins come in towards the finish. Expertly extracted, self-contained right now, firm fruits that don't dip through the mid palate alongside a glossy wash of liquorice, black chocolate, sage and anis. This is clearly going to age well. 60% new oak for ageing.

Food pairing

Meat - red | Lamb | Poultry - Turkey breast filled with spinach and bacon

General information

Type: Red wine
Grape varieties: Merlot (80%), Cabernet Franc (20%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

