Wijnfiche

Château Léoville Barton - 2e G.C.C. | St. Julien France (SAINT-JULIEN) — 2018

Vinification

Manual harvest: from 21 to 24 September (Merlot) then from 29 September to 6 October. . After de-stemming, the grapes are meticulously sorted, crushed and placed in thermo-regulated wooden vats, according to their parcels. The alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pump-overs according to the vintages. Maceration lasts about 3 weeks and then the wine is run off into barrels batch by batch. The wine is then aged for 16 to 18 months in French oak barrels, 60% of which are new, in a cellar maintained at 15°.

Taste

The nose is intense, expressive on minty, spicy and black fruit aromas. On the palate, the flavors of blueberry and blackcurrant are enhanced and the hint of white pepper will surprise you. The tannins are delicate and velvety. The wine is straight, well-balanced and its power is exponential.

Food pairing

Meat - red | Game

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (82%), Merlot (18%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 15-18 °C

