

**Château Léoville Barton – 2e G.C.C. |
St. Julien
France (SAINT-JULIEN) — 2017**

Vinification

The grapes are harvested entirely by hand. 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

Intense crimson colour with a brilliant nose of black fruits, graphite and toast. On the palate, the attack is frank and the tannins are precise and remarkably fine. The wine develops a beautiful tension and freshness.

Food pairing

Meat - red | Game

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (93%), Merlot (7%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 15-18° C

