

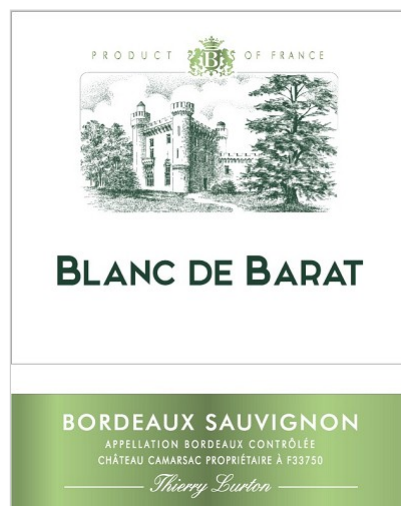


BLANC DE BARAT 2015

BORDEAUX BLANC

It is on the outskirts of Bordeaux, in the little village of Camarsac, that the wines of Château de Barat are made. In the heart of the Entre-Deux-Mers region, Château de Barat's vineyard is excellently situated. The estate was consecutively occupied by the Black Prince ("Prince Noir" in French, origin of the name of the Cuvée), Dugesclin, Lord of Canteloup and the Marquis de Gères. In 1973, the estate was bought by Lucien Lurton who restructured the vineyard and the cellar. Thierry Lurton took over the property in 2007 in the same spirit than his father Lucien Lurton, famous specialist of "Grands Terroirs".

Owner	Thierry Lurton
Area	85 ha
Age of vines (avg.)	15 years
Density	3300 vines/ha
Blending	Sauvignon : 100%
Terroir	Clay, Limestone
Maturity	3 years



Wine making

Maceration of the grapes before pressing. Then after settling of the juice, control of temperature between 16 to 18° for the Alcoholic fermentation. After racking, wine is aged on fine lees in stainless steel tanks during 3 months. A cold stay in December is necessary before bottling.

Tasting note

Nice pale yellow with shirry green reflects. Elegant notes of citrus and grapefruit to the nose. The palate is crispy, delicate, fruity and refreshing

Food pairings

Matching notes: Very refreshing as an appetitive, excellent with oysters, Shellfish and fish.