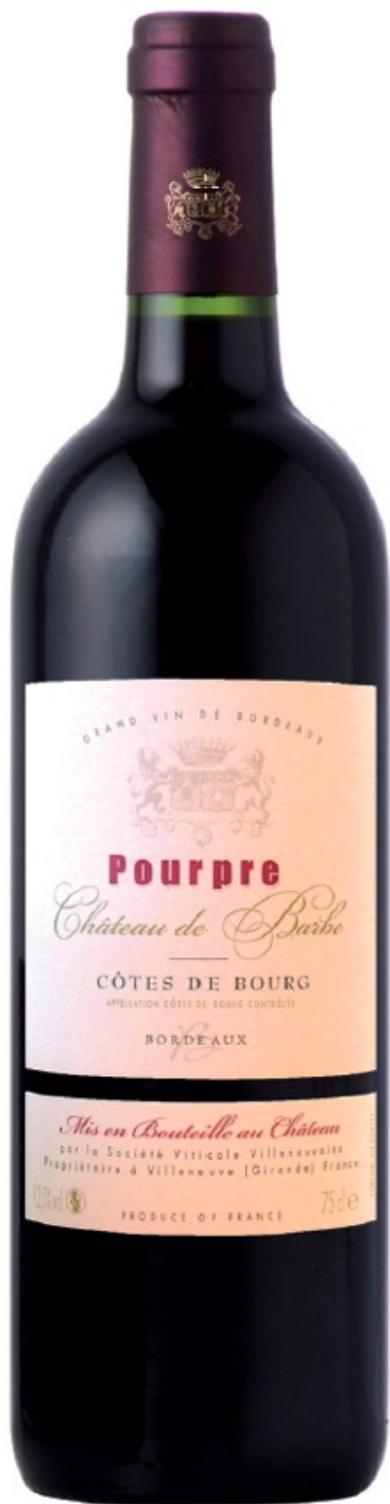




# CHÂTEAU DE BARBE

While it is true that large rivers have made great vineyards, the Château de Barbe enjoys incomparable conditions with its soil overlooking the Gironde. The Château counts 41 hectares of Côtes de Bourg and 25 hectares of Bordeaux and Bordeaux Supérieur.



## Pourpre de Barbe 2014 Appellation Côtes de Bourg

Only produced in exceptional vintages, this cuvée comes from parcels of old vines and has been aged in barrels.

**Grape Varieties :** 90% merlot and 10% cabernet sauvignon.

**Soil & Sub-soil :** From the best plots, south-east exposure, facing the Gironde offering a perfect condition. This proximity to the Gironde provides a micro-climate.

**Planting density and yield :** 5400 vines/hectare, 43 hl/hectare

**Average age of vines :** 45 years

**Pruning system :** double Guyot

**Vinification :** Sorting table, de-stemming, cold pre-fermentary maceration during 3-4 days, slow fermentation, temperature control below 28°C. 3 weeks vatting. Malolactic fermentation of press wines in barrels.

**Maturing :** 50 % aged in French oak barrels for 12 months (50% of barrels are new oak).

**Tasting :** *Complex aging notes, revealed by grilled and toasty aromas, dominate the bouquet alongside the spicy charm of vanilla together with hazelnut. At the same time a powerful impression of ripe fruit makes its presence felt. This wine is equally expressive in the mouth with a fleshy "attack" followed by good balance that contains both strength and character within a framework of good length. Le Pourpre 2014 promises both complexity and accessibility to the drinker although it is not expected to peak for a few years thanks to good cellaring potential*

**Food pairing :** Grilled meats or roast lamb, dish of boletus mushrooms and duck. Drink at around 16°C.

**Pourpre de Barbe 2014 :** 11,000 bottles

2014 : The spring weather conditions were distinguished by higher than normal temperatures, thus encouraging bud burst and flowering of the vines. The vintage was particularly noted for an especially cold month of July followed by a wet August. The thermal shortcomings consequently slowed crop ripening and we had to be especially vigilant regarding the development of fungal diseases due to the high rainfall. The month of September was, however, miraculous; the high temperatures and generous amount of sunshine allowed the grapes to ripen. These "end of season" conditions also allowed us to push back the harvest date and bring in the grapes with optimum ripeness. 2014 is a vintage with good cellaring potential.  
Start date of the harvest : September 29th.

## Château de Barbe

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