



## BB de Barbe Blanche Red 2019

AOC Lussac-Saint-Emilion, Bordeaux, France

### PRESENTATION

The second wine of Château de Barbe Blanche, BB de Barbe Blanche was born in Lussac, on the slopes bordering the famous Saint-Émilion limestone plateau. Here it finds ideal conditions: a terroir of limestone and alluvial clay, a microclimate with moderate rainfall and hot summers, perfectly oriented plots benefiting from perfect drainage. BB de Barbe Blanche is a generous, velvety wine, full of deliciousness, made from fruit with great delicacy, and accessible from its earliest years.

### THE VINTAGE

#### WEATHER CONDITIONS

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

#### HARVEST

26 September - 09 October 2019

### THE WINE

#### VARIETALS

Merlot 65%, Cabernet franc 30%, Cabernet sauvignon 5%

#### ALCOHOL CONTENT

13,5 % vol.

#### TASTING

Medium-bodied, with a lovely cherry-red colour.

The nose is very expressive, with notes of ripe fruit enhanced by a hint of vanilla, giving it great elegance.

A pleasant sweetness greets you from the outset. Its power comes through in moderation. This is a very well-balanced wine, to be enjoyed straight away.

#### FOOD PAIRINGS

Landaise salad with foie gras and duck confit, beef entrecôte on the grill, roast duck breast in the oven.

#### SERVING

Serve between 15°C and 17°C.

#### AGEING POTENTIAL

3 to 5 years, 5 to 10 years



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# BB

de  
BARBE BLANCHE

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### THE VINEYARD

#### TERROIR

Majority clay-limestone on limestone shelf with clay-siliceous in some plots.

#### AGE OF VINES

32 years old

#### IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: mechanical harvest.

### THE CELLAR

#### WINEMAKING

In stainless-steel temperature controlled tanks.

#### AGEING

For 12 months in oak barrels (25% new) with racking each trimester.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.