

BB

de
BARBE BLANCHE



BB de Barbe Blanche Rouge 2019

AOC Lussac-Saint-Émilion, 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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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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