

# Château de Barbe Blanche

## HENRI IV



### Château de Barbe Blanche Cuvée Henri IV Red 2022

AOC Lussac-Saint-Emilion, Bordeaux, France

#### PRESENTATION

This Château de Barbe Blanche Cuvée Henri IV is produced on a terroir ideally situated on a clay-limestone hillside in Lussac, facing the best slopes of Saint-Émilion. Merlot is king here, and regularly produces deep, classic, flavoursome wines.

#### THE VINTAGE

##### WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

##### HARVEST

12 September - 06 October 2022.

#### THE WINE

##### VARIETALS

Merlot 80%, Cabernet franc 20%

##### ALCOHOL CONTENT

14,5 % vol.

##### TASTING

A deep, garnet-red colour with purple highlights.

The nose is remarkably fruity, offering a delicious range of notes of black fruit (such as black cherry) and red fruit (strawberry). A few hints of ageing add a spicy touch to the wine.

The attack is full-bodied. A lovely tannic structure follows, with well-coated tannins on the finish. A pleasant freshness gives this wine good length. This is a wine with good ageing potential.

##### FOOD PAIRINGS

Rib of beef with Béarnaise sauce, stuffed quail, tournedos of turkey.

##### SERVING

Serve between 15°C and 17°C.

##### AGEING POTENTIAL

5 to 10 years



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#### THE VINEYARD

##### TERROIR

On a clay-limestone shelf with about 1 meter of clay on the surface. At the foot of the hills, clay-siliceous soil with light sand.

##### SURFACE AREA OF THE VINEYARD

69.18 ha

##### 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. Approximately 3 weeks (subject to vintage and ripeness of tannins).

##### AGEING

For 12 months in oak barrels (50% new) with racking each trimester.



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