

Château de Barbe Blanche

HENRI IV



Château de Barbe Blanche Cuvée Henri IV Red 2023

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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

13 September - 25 September 2023.

THE WINE

VARIETALS

Merlot 72%, Cabernet franc 28%

ALCOHOL CONTENT

15 % vol.

TASTING

Its deep purple color reflects excellent ripeness.

The nose opens with clarity and complexity, revealing aromas of ripe black fruits – blackcurrant and blackberry – complemented by notes of licorice and a delicately integrated hint of vanilla oak. On the palate, the attack is precise and well-structured. The texture is dense yet silky, unfolding into a broad and harmonious mid-palate. Well-integrated, supple tannins support the wine without harshness and lead into a long, balanced finish with elegant spicy nuances.

Both generous and structured, this wine combines aromatic depth, precision and immediate drinking pleasure, while retaining an attractive ageing potential.

FOOD PAIRINGS

Wild boar or venison stew, braised beef cheek in red wine, roast veal chop with celery mousseline, aged Cheddar or mature Gouda.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

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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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