

BB

de
BARBE BLANCHE



BB de Barbe Blanche Rouge 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

16 September - 29 September 2020

THE WINE

VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

ALCOHOL CONTENT

13,5 % vol.

TASTING

Lovely, intense ruby-red colour.

Very expressive, the nose is complex, with a whole range of red and black fruit aromas, with a few hints of vanilla adding sweetness and deliciousness.

From the outset, this is a very pleasant wine. The mid-palate is full-bodied, with present, perfectly coated tannins. Depending on taste, it can be drunk now or left to age a little longer.

FOOD PAIRINGS

Stuffed veal breast, grilled beef entrecôte, spit-roasted knuckle of ham.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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

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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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