

# Château Mauvesin Barton

## 2016

*Moulis-en-Médoc*



## *Management*

**Owner:** Barton-Sartorius family since August 2011

**Technical Director:** Mélanie Barton-Sartorius

**Vineyard Manager:** Laurent Cruzet

**Cellar Master:** Bruno Petit

## *The vines*

**Surface:** 58 hectares (49 in Moulis and 9 in Haut Médoc)

**Grape Varieties:** Merlot : 46% Cabernet Sauvignon 36%

Cabernet Franc 16% - Petit Verdot 2%

**Soil:** Calcareous clay conducive to the development of Cabernet Franc and Merlot, and some gravel and sand to achieve an exceptional Cabernet Sauvignon maturity

**Age of the vines:** An average of 35 years old

**Work in the vineyard:** Double cane pruning, weed on the rows, reasoned additives

## *The vinification*

**Vinification:** Plot by plot vinification, thermo-regulated stainless steel vats of small volume, maceration and fermentation in tank

**Ageing:** 14 months in barrel, 1/3 from new barrels with 3 different suppliers, 1/3 barrels from 1 wine, 1/3 from one Léoville Barton's wine.

## *The vintage*

**Blending:**

Merlot **47%**

Cabernet Sauvignon **28%**

Cabernet Franc **18%**

Petit Verdot **7%**

**Alcohol Content:** 13.5°

**Tasting:** This wine has a fairly intense purple color. On the nose, it reveals a beautiful expression of the fruit with a dominance of blackberry aroma and a lightly toasted side. It is balanced with a fine body, a dense and suave substance. The supple and soft tannins make it as a gourmet wine.

**Harvest:** vibrating dump and table, manual sorting.

Harvesting from 3 to 20 October 2016

**Second wine:** *L'Impression de Mauvesin Barton*

**Consulting œnologist:** Boissenot team

