

Product code: 3818

CHÂTEAU LÉOVILLE-BARTON 2ÈME CRU CLASSÉ, ST-JULIEN, BORDEAUX, FRANCE, 2014



Producer Profile

Viticulture

The vineyard nestles in the heart of the St Julien terroir among the most beautiful slopes of Garonne gravel, facing the Gironde river. The clayey gravel subsoil allows excellent growing conditions whatever weather the vintage brings. The plowing is traditional, without weeding or herbicide.

Winemaking

The harvesting is done entirely by hand. After the de-stemming, the berries are carefully sorted, crushed and poured in wooden vats thermo-regulated, according to their plots. The alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pumping depending on the cuvées and the vintages. The maceration is about 3 weeks then the juice is drawn in barrels, lot by lot. The wine is then aged between 16 and 18 months in French oak barrels of which 60% are brand new, in a cellar maintained at 15 °. The wines are topped up 3 times a week to avoid any contact between the wine and the air, the racking is traditional using the so-called "à l'esquive" method.

Tasting Note

A lovely stream of ripe cherries, raspberries and grapefruit. This is Opulent and rich, but with a glamour and classy side, wrapped in a fine lacy dress.

Food Matching

This beautiful and elegant wine works well with so many complex flavours.

Technical Details

Varieties:

Cabernet Sauvignon 83%
Merlot 15%
Cabernet Franc 2%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 16 to 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 60