



Château Léoville-Barton 2ème Cru Classé, St-Julien, Bordeaux, France, 2015

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

Intense colour, the nose is full of aromas of black fruit, spice and cedar. The palate is fresh and balanced, the juice is intense and delicate.

Food Matching

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



Product code: 5223

Technical Details

Varieties:

Cabernet Sauvignon 86%
Merlot 14%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 16 to 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 60

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