

Château Mauvesin Barton 2013

Moulis-en-Médoc



Management

Owner: Barton-Sartorius family

Technical Director: Mélanie Sartorius

Vineyard Manager: Laurent Crouzet

Cellar Master: Bruno Petit

The vines

Surface: 51 hectares (42 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

Pruning: 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

Elevage: 12 months in barrel, 1/3 from new barrels with 3 different suppliers, 1/3 from 2011 wine barrels, 1/3 from two Léoville Barton wines

The vintage

Blend: Cabernet Sauvignon 46% - Merlot 34% -

Cabernet Franc 17% - Petit Verdot 3%

Harvest: vibrating dump and table, manual sorting.

Harvest realized from 5 to 17 October 2013

Average yield: 26 hl/ha

Alcohol Content: 12.5°

Second wine: *L'Impression de Mauvesin Barton*

Consulting oenologist: Boissenot team

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