# Château Mauvesin Barton 2014

Moulis-en-Médoc





## Management

Owner: Barton-Sartorius family since August 2011 Technical Director: Mélanie Barton-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

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

### 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: Merlot 53% - Cabernet Sauvignon 29% -

Cabernet Franc 17% - Petit Verdot 1%

Harvest: vibrating dump and table, manual sorting.

Harvesting from 2<sup>nd</sup> to 17<sup>th</sup> October 2014

Alcohol Content: 13.2°

Second wine: L'Impression de Mauvesin Barton

Production: 90 000 bottles of « Grand Vin » and 64 000 bottles of second

wine

Tasting notes: Sustained purple color. Nose of red fruits, cherry, currant which harmoniously blends with toasted notes. Ample and well balanced wine

on the palate with soft tannins and integrated oak

Consulting enologist: Boissenot team



FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19