

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

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|---|------------------------------------|--------------------------|
| RANGE: ARTISAN | REGION: Bordeaux, France | |
| APPELLATION: AOC Moulis | VINTAGE: 2019 | ALCOHOL: 13.5% |
| PRODUCER: Chateau Mauvesin Barton | ATTRIBUTE: | |
| WINEMAKER: Mélanie Barton | Vegan | |

GRAPES:

46% Merlot, 44% Cabernet Sauvignon, 11% Cabernet Franc.

TERROIR:

One of the rare limestone terroir on the left bank with clay on top and gravels on the side of the hill.

VINES:

Soft pump overs and moderate oak use to preserve elegance.

VINIFICATION:

Soft pump overs and moderate oak use to preserve elegance. No fining.

MATURATION:

12 months ageing in old oak barrels.

TASTING NOTES:

The ruby-coloured wine is limpid and bright. The subtle nose shows delicate and enjoyable red fruit notes, like cherry and strawberry. The attack is supple with a beautiful freshness which gives it a nice fruit balance. The subtle and light woody touch provides a spicy note. The wine has a graceful structure with a nice aromatic persistence.

PAIRING SUGGESTION:

The greater proportion of Cabernet Sauvignon gives a greater tannic structure, making this the ultimate match for steak au poivre, rich stews, roasted game and hard, mature cheeses.

SERVING TEMP:

15-18°C

