



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. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: 225		REGION: Bordeaux	
APPELLATION: Bordeaux Supérieur AOC		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Barton & Joyeux		ATTRIBUTE: Vegan	
WINEMAKER: Damien Barton & Benjamin Joyeux		HVE3 (High ENVIRONMENTAL VALUE)	

GRAPES:

60% Merlot 20% Cabernet Sauvignon 20% Cabernet Franc

TERROIR:

Clay-limestone plateau overlooking the Dordogne.

VINES:

60 hectares of 50 year old vines, 5500 vine per hectare. Machine harvest during the first week of October.

VINIFICATION:

Alcoholic fermentation with natural yeasts in stainless steel vats, with colour extraction by pumping over, then malolactic fermentation in stainless steel vats. A minimum of intervention to let the fruit express itself naturally.

MATURATION:

Stainless steel tanks for up to 1 year.

TASTING NOTES:

Rich, powerful and fruity on the nose, this modern-style Bordeaux Supérieur exhibits aromas of blackberry, blueberry jam with spicy and toasted notes on the palate. A very fresh Bordeaux wine.

PARING SUGGESTION:

This modern, bright Bordeaux pairs very well with classic French pate, terrines and charcuterie and mild cheeses. You also can't go wrong with steak and chips!

SERVING TEMP:

12-15°C

AGEING POTENTIAL:

Up to 5 years.

