



Bin No:

0836

Wine: *La Reserve de Leoville-Barton 2011 Vt*

Country: *France*

Region: *Bordeaux*

Appellation: *Saint-Julien
The Left Bank*

Producer: *Château Leoville Barton*

Vintage: *2011*

Colour: *Red*

Grape Variety: *70% Cabernet Sauvignon - 23% Merlot - 7% Cabernet Franc*

Status: *Still*

Biodynamic

Vegetarian - Milk

Allergens: *contains sulphites*

Body Value: *C (A is light, E is full bodied)*

abv: *13.0% - bottle size: 75cl*



Tasting Note:

The second wine of Leoville Barton, this traditionally styled Bordeaux has an expressive nose of forest berries with hints of cedar, coffee and a touch of vanilla spice. Elegant and refined, with a long finish.

Winery information:

The history of Château Léoville Barton began in 1722, when Irishman Thomas Barton moved from Ireland to the Bordeaux region, where he established a successful trading company. His grandson bought Château Langoa and part of the Léoville estate in 1826. Current owner Anthony Barton lives in the beautiful 18th century Château Langoa and makes two wines, Château Léoville Barton and Château Langoa-Barton. He now owns 51 hectares of vineyard at Chateau Léoville-Barton which lie close to the Gironde, sandwiched between the water and Chateau Talbot.

They have a typical St Julien terroir of gravelly soils over deep clay. Plantings are are 74% Cabernet Sauvignon with the remainder being 23% Merlot and 3% Cabernet Franc, reflecting the classic, Cabernet-dominated wine produced in the region.

Vinification:

The vines are trained according to the Double Guyot method, with high density planting. The average age of the vines is 40 years, producing an average yield of 42 hectolitres per hectare. The soil is gravel of varying depths on top of a clay sub-soil.

Traditional ploughing and pruning takes place, however weed killers are not used and there is a limited use of fertilisers.

Fermentation lasted approximately five days during which time the juice was pumped over twice daily. The wine was left on the skins for approximately two weeks dependent on the quality of the crop. The wine was then drawn off and the skins pressed to obtain the pressed wine, an important component in the final blend. The malolactic fermentation took place in the vats, after which the wine was aged in oak barrels for 12 months prior to bottling.

Food Recommendation:

Delicious with roasted red meats, braised lamb, a juicy pan-fried steak or fine cheese

