

PRIMEURS 2021



CHÂTEAU DE BARBE BLANCHE RED

2021 Like most parts of Bordeaux, the frost episode of early April caused damage to the vineyard at Barbe Blanche, located on a limestone plateau. We recorded a loss of 50% of the volumes of the wine. We were able to pick up some lovely Merlot, which had to be worked on in the cellars to extract all the colour. The Cabernets Francs reacted very well and took full advantage of the beautiful late season. The thermal amplitudes during this period were particularly beneficial to the skins of the grapes. This skin and the tannins were able to acquire a lot of silkiness.

HARVEST DATES: From 30 September to 15 October 2021

APPELLATION: Lussac Saint-Émilion

SURFACE: 28 hectares

TERROIR: Gravelly-sandy on older limestone bedrock

AVERAGE AGE OF VINES: 33 years

GROWING METHOD: Environmentally friendly (Level 3/3)

YIELDS: 30 hl/ha

VINIFICATION : Vinification in temperature-controlled tanks.

Extraction management and maceration time adapted to the vintage.

AGEING: 12 months in barrels (35% new wood).

NUMBER OF BOTTLES: 50 000

JACQUES LURTON'S WINEMAKING TEAM

Group winemaking Director: Anne Neuville

Cellarmaster: Corentin Chambre

Consulting OEnologists: Marie-Laurence Porte

BLEND: 80% Merlot / 20% Cabernet Franc

