



Barton & Guestier
DEPUIS 1725



Château Barrail Laussac 2019



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Classification: Appellation Bordeaux Contrôlée

Region: Situated in the parish of Landerrouat in the heart of the Entre-deux-Mers Appellation.

Grape Varieties: 45% Cabernet Sauvignon, 30% Merlot, 25% Cabernet Franc

Soil: Clay and limestone

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation at high temperature (30 to 32°C) with daily rack and return – long maceration (3 weeks) – Malolactic fermentation – Ageing in vats with micro oxidation

Viticulture: Property of 18 hectares. Vines of 25 years old on average. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Brilliant purple red colour with a good intensity.

Nose: Nice bouquet of ripe raspberry and cherry mixed with some elegant black pepper and cinnamon hints.

Palate: Good balance with harmonious tannins and a long fruity finish.

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Food Matches: Grilled meat, pâté and cheese – Between 16°C and 18°C.

Wine list comments: A perfect example of the wine from the Bordeaux appellation: Round, well balanced, without excess tannin, a wine with rich flavours. Excellent with grilled meat.

Awards: Gold Medal – Gilbert & Gaillard 2021 – France – 2019 Vintage