



Barton & Guestier
DEPUIS 1725



Château Toinet Lavalade 2019



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Classification: Appellation Saint-Emilion Contrôlée

Region: Situated in Vignonet, near Saint-Emilion, on the right bank of the Dordogne river

Grape Varieties: 90% Merlot, 10% Cabernet Franc

Soil: 2 distinctive parts : Sand and gravel - clay and limestone

Climate: Oceanic , mild and humid

Vinification: De-stalked grapes – alcoholic fermentation at high temperature (28°C) with daily pumping over – long maceration (4 weeks) - Malolactic fermentation – Ageing in vats with micro oxidation for 12 months.

Viticulture: Property of 2,3 hectares. Vines aged from 40 to over 100 years old. Only natural products are used to treat soil and vines. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Deep ruby red colour

Nose: Fruit driven with ripe red berries (redcurrant, raspberry) and delicate aromas of cocoa and tobacco.

Palate: Well balanced, with smooth tannins and long fruity aromas.

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Food Matches: Pâté, red meat, white meat, cheese – To be served between 16°C and 18°C.

Wine list comments: This well-balanced gourmet wine made of mainly Merlot grapes, has soft tannins and a long fruity aftertaste.

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