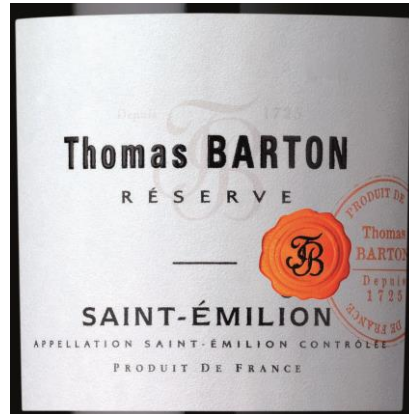




Thomas Barton Réserve Saint-Emilion 2016



This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18th century: a typical “flacon bordelais” bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

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Classification: Appellation Saint Emilion Contrôlée

Region: Situated on the right bank of the Dordogne river, near Libourne and Pomerol

Grape Varieties: 80% Merlot, 20% Cabernet Franc

Soil: Limestone covered by clay, sand or gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – Alcoholic and malolactic fermentation in vats – 6 months of ageing in American oak barrels (of which 50% new). Regular rackings (every 3 months) and fining before bottling.

Viticulture: Selection of the best terroirs. Sorting of the grapes in the vineyard. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes .

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Appearance: Deep red colour with ruby highlights.

Nose: Expressive nose full of red berry aromas (strawberry, raspberry) as well as cocoa notes when agitated.

Palate: Harmonious, with ripe fruit flavours (blackberry jam) and rich in soft tannins. Long and smooth finish.

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Food Matches: Duck breast “Vigneronne”, medallion of Monkfish in a St Emilion sauce. Best between 16-18°C.

Wine list comments: This wine shows its personality, a harmony between the grape variety and it’s “terroir”. Harvested at full maturity, it will reveal its full potential in the coming months.

Awards: *Rated 92 Points – Ultimate Wine Challenge 2018 - USA 2015 vintage
 *Silver Medal-Berliner Wine Trophy-2015-Germany (vintage 2014)
 * Bronze Medal – Decanter World Wine Awards 2013 – UK – 2011 vintage
 *Gold Medal – Sélections Mondiales des Vins 2012 – Canada (2010 vintage)
 * Silver Medal – Concours Mondial Bruxelles 2010 – Belgium
 * Selection in « Bordeaux Coup de Cœur (Best of Bordeaux) 2010 - Belgium

Press Review: * Wine Enthusiast – Buying Guide – Rating: 88/100 (2010 vintage)
 * Gilbert & Gaillard – French Guide – Rating: 84/100 (2007 vintage)
 * Guide Hubert – French Restaurant Guide – 4 star rating (2006 vintage)
 * Wine Enthusiast – USA – Buying Guide – Rating: 86/100 (2006 vintage)
 * Selected in “The Wine Guide” – by Andreas Larsson – Best Sommelier of the World 2007

THIS WINE IS VEGAN FRIENDLY