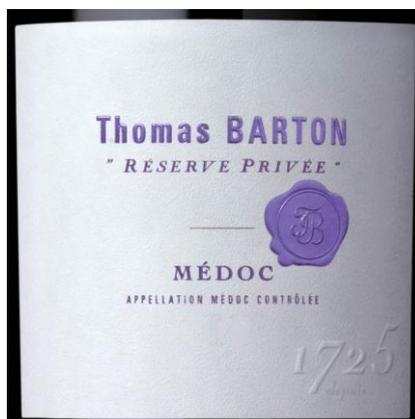




Thomas Barton Réserve Privée Médoc 2018



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. He was very much of a pioneer in the Médoc and earned a great deal of respect for his winemaking expertise and intimate knowledge of this famous region.

Thomas Barton Réserve Privée Médoc reflects his skill and reputation.

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.

| | |
|--|--|
| P R O D U C T I O N | <p>Classification: Appellation Médoc Contrôlée</p> <p>Winemaker: Since the vintage 2008, Christian Veyry well known French winemaker, has joined the project and is working in close collaboration with Laurent Prada and his team. A partnership of Bordeaux “savoir-faire”: the quality of a Grand “Crus Classé”, a classified growth, combined with 3 hundred years knowledge of an historical wine-trading house B&G.</p> <p>Region: Situated on the left bank of the Gironde estuary</p> <p>Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon.</p> <p>Soil: A great diversity of soils : gravel, sand, limestone and clay</p> <p>Climate: Oceanic, mild and humid</p> <p>Vinification: De-stalked grapes – alcoholic fermentation in 3 vats of only 60 hl, vinified at high temperature (28°C). 1 or 2 pumping over per day with a peristaltic pump, maceration (3 weeks) – malolactic fermentation in new oak barrels.</p> <p>Barrel aging: Ageing in 100% new oak barrels for 18 months (only French oak from the Limousine area, 24 months of seasoning). Barrels before using for Thomas Barton Reserve are wine-soaked for 3 months with another wine to liberate the oak from their hard tannins. At the same time the wine benefits from a perfect micro oxygenation which gives the delicacy on this wine.</p> <p>Viticulture: Old vines (over 25 years old). Low yields (30 hl/ha), hand tending, green harvest and careful selection by different parcels and “terroir”. Frequent controls of the vineyard throughout the year by our wine-makers. Hand picking into small boxes to avoid crushing. First selection of the grapes directly in the vineyards, second selection by hand on modern vibrating tables in the cellars.</p> |
| T A S T E | <p>Appearance: Deep garnet red with violet highlights.</p> <p>Nose: A seductive and complex bouquet combined with flattering dark fruits aromas (blackcurrant, blackberry), soft spices (vanilla, cinnamon) and coffee roasting.</p> <p>Palate: Exceptional balance between an intensely fruity and a well integrated oaky flavor. With smooth tannins and a long finish with seductive notes of coffee and chocolate.</p> <p>An excellent cellar wine, combining intensity and refinement.</p> |
| P R A C T I C A L | <p>Food Matches: Grilled beef, roasted leg of lamb with fresh herbs, tournedos, strong cheeses. Best at 18°C. Decant !</p> <p>Wine list comments: Great wine, rich and full-bodied. Exceptional balance. Long and persistent finish (fruity and toasty).</p> <p>Awards: Silver Medal – Decanter 2021 – 2018 vintage Gold Medal – Decanter 2020 – 2016 vintage Gold Medal – Mundus Vini 2020 – 2019 vintage Gold Medal – Decanter 2019 – UK – 2016 vintage Silver Medal – Vinalies Internationales – February 2017- France – 2014 vintage Commended – International Wine Challenge 2017 – UK – 2014 vintage 92 Points - Ultimate Wine Challenge. June 6, 2017 - Hawthorne, NY, USA – 2014 vintage 90 Points – Wine Enthusiast 2017 – 2012 vintage Gold Medal and Regional Trophy Winner (Best Bordeaux wine) - Decanter Asia Wine Awards 2015 – 2010 vintage Gold Medal - Mundus Vini 2015 - (Germany) – 2010 vintage</p> <p>Press Review: ** Two Stars Selection - Guide Hachette 2016 (France) – 2010 vintage</p> |