

## Thomas Barton Réserve Margaux 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 18<sup>th</sup> 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.

**Classification:** Appellation Margaux Contrôlée

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**Region:** Situated about 25 kilometres north of Bordeaux. It is the southernmost of the village appellations in the Médoc

**Grape Varieties:** 65% Cabernet Sauvignon, 35% Merlot

**Soil:** Hillocks of fine Garonne gravel

**Climate:** Oceanic, mild and humid

**Vinification:** De-stalked grapes- alcoholic fermentation in vats at 30-32°C with daily pumping over- maceration (3 weeks) – malolactic fermentation in vats – ageing in French oak barrels for 12 months (of which 30% new oak barrels).

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes . Hand picking of the grapes.

**Appearance:** Intense purple red colour.

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**Nose:** Complex nose mixing fresh aromas of red and black berries. When agitated delicate toasty and smoky notes appear.

**Palate:** Velvety texture on the palate. The tannins are ripe and smooth throughout the finish. Long finish.

**Food Matches:** Fillet of beef, roasted saddle of lamb with fresh herbs, chicken breast stuffed with black mushrooms – Best between 16°C and 18°C.

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**Wine list comments:** Charmer, round, opulent, fruity, with a velvety structure. This lovely wine will charm all the amateurs of Margaux.

**Awards:** \* Silver Medal – Concours Mondial Bruxelles 2007 – Belgium (2004 vintage)

\* “Very Good” (Sehr Gut) – Mundus Vini 2006 – Germany (2004 vintage)

\* Wine Enthusiast - Buying Guide – Rating: 88/100 – USA (2010 vintage)

“A softy textured wine, this has richness coming from black and red berry fruits. Wood and juiciness combine well in this attractive wine that will be ready to drink in a few months.”