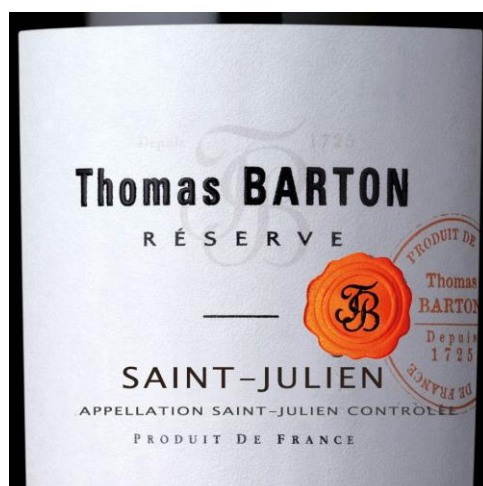


Thomas Barton Réserve Saint-Julien 2015



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.

P R O D U C T I O N	Classification: Appellation Saint-Julien Contrôlée
	Region: Situated about 40 kilometres north of Bordeaux. It is one of the most prestigious appellation in the Haut Médoc. It is also very special to us as it is in Saint Julien that Hugh Barton bought Chateau Leoville and Lango in 1821 !
	Grape Varieties: 57% Cabernet Sauvignon, 30% Merlot, 8% Cabernet Franc, 5% Petit Verdot
	Soil: Hillocks of fine Garonne gravel
	Climate: Oceanic, mild and humid
T A S T E	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 6 months.
	Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes . Hand picking of the grapes.
	Appearance: Deep garnet red. Nose: Rich, intense dominated by ripe black berries and flattering hints of black pepper and cinnamon. Palate: Harmonious with a good balance and a long fruity and spicy aftertaste.
P R A C T I C A L	Food Matches: Fillet of beef, roasted saddle of lamb with fresh herbs, chicken breast stuffed with black mushrooms , strong cheeses – Best between 16°C and 18°C.
	Wine list comments: A great wine, full of character, with a good tannic structure and a long fruity and spicy finish. Awards: Bronze Medal – Decanter World Wine Awards 2014 – United Kingdom