



Château La Mothe du Barry AOC Bordeaux Supérieur

Varietals

100% Merlot

Age on the Vines

35 years

Planting Density

5000 ft/ha

Soil

clay and limestone slopes

Tasting Note:

A super concentrated Bordeaux at an incredible value! Round and supple,

Ch. La Mothe du Barry offers a mouthful of flavors; dark fruits, soft tannins and great chocolate notes!

Yields

10 to 12 clusters

Location

Moulon

Production

60,000 bottles annually

Viticulture Practice

Viticulture precision aimed at respecting the environment. Traditional technique, weed, buds, mechanical thinning, green grape harvest.

Harvest-grape harvest

Mechanical harvesting using a new machine each year.

Vinification

5-day fermentation and maceration at 30° for 2 to 3 weeks.

Breeding

Aged in stainless steel tanks, filling every two months.

Alc/Vol

13.5%