CHÂTEAU
MAUVESIN BARTON
MOULIS EN MÉDOC

2019



A NEW FAMILY ADVENTURE

In 2011, The Barton Sartorius family acquired this historical wine producing estate and its Château that was re-baptized "Mauvesin Barton".
With the Barton family's centuries of experience and unique expertise behind them, each of the family members plays a specific role, perpetuating tradition and sharing their passion : Lilian takes on the management of the Château, Mélanie the family's oenologist is the technical manager and Damien brings his expertise to the commercialisation of the wine.

TERROIR & VINEYARD

The vineyard is situated in the "Moulis-en-Médoc" appellation, to the north of Bordeaux, on the left bank of the Gironde estuary. Part of the soil is clay-gravel, perfectly adapted for the development of Cabernet-Franc and Merlot. Another part is made up of fine gravel and gritty sand, allowing the Cabernet Sauvignon to reach full ripeness.
As for all the Barton family activities, great importance is attached to environmental protection and the quality of the wines produced. The 46 hectares of vines comprise 54% Merlot, 35% Cabernet Sauvignon and 11% Cabernet Franc.

VINIFICATION

The younger vines are picked by hand. After careful selection, the grapes are placed in temperature-controlled stainless steel vats for the fermentation and maceration phase. The ageing process lasts 12 to 15 months, in French oak barrels of which one third are new. The casks rest on a gravel bed to regulate humidity.

BLENDING
64% Merlot
27% Cabernet Sauvignon
9% Cabernet Franc

ALCOHOL 13°

DATES OF HARVEST
From 26th September to 11th October

NEW BARRELS 1/3

TASTING
Intense purple color. Nose with subtle woody notes and red fruit, strawberry. Slight freshness on the palate from the start, with an already promising structure. Great pleasure.

MAIN APPRECIATIONS
Wine Enthusiast 92
World of Fine Wine 90
Vinous 91
Vinum 16
Wine Cellar Insider 90

www.mauvesin-barton.com

