

CHÂTEAU MAUVESIN BARTON JARDINS

2024

A NEW FAMILY ADVENTURE

In 2011, the Barton Sartorius family fell in love with this estate. Gone were the days of stuffy Bordeaux: drawing on several centuries of expertise in the Médoc, Lilian, Mélanie and Damien joined forces to shake up tradition. Their mission? To create a wine for sharing - modern and vibrant - far removed from the appellation's clichés.

TERROIR & VINEYARD

The 'Jardins' cuvée originates from a single 3-hectare plot. Here, the old Merlot vines (49 years old) thrive in soil composed of sand and fine gravel. This gives them a natural resilience against the vagaries of the weather. Cultivated with the utmost respect for the environment, they produce a pure, fresh and contemporary wine.

VINIFICATION

To retain as much crispness as possible, the wine is made very gently, much like an infusion, at a low temperature (22°) for two weeks. No heavy extraction, no prolonged maceration, and above all, no time in oak barrels. The aim? To preserve the fruit's absolute freshness and produce a light, supple and incredibly easy-drinking wine.

TASTING

This 100% Merlot boasts a vibrant ruby colour and an expressive nose of fresh red fruits with a hint of pepper. On the palate, it is juicy and indulgent, offering a supple, full-bodied texture with a delicate tannic structure. Give it a quarter of an hour in the fridge before uncorking, and it'll be perfect!

BLENDING
100% Merlot

DATES OF HARVEST
24 and 25 September

ALCOHOL
12°

www.mauvesin-barton.com