

# L'impression de MAUVESIN BARTON

2018

## A NEW FAMILY ADVENTURE

In August 2011, The Barton Sartorius family acquired this historical wine producing estate and its Château that was re-baptized Château Mauvesin Barton.

With the Barton family's centuries of experience and unique expertise behind them, each of the four family members plays a specific role, perpetuating tradition and sharing their passion : Lilian Barton Sartorius takes on the management of the Château, Michel Sartorius takes care of the wine distribution, Mélanie Barton Sartorius becomes technical manager and Damien Barton Sartorius 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 47 hectares of vines comprise 56% Merlot, 34% Cabernet Sauvignon and 10% Cabernet Franc.

## VINIFICATION

"L'Impression de Mauvesin Barton" is the second wine of Chateau Mauvesin Barton. It comes from the young vines and the berries remained in temperature-controlled stainless steel vats for the fermentation and maceration phases, then the wine is aged in French oak barrels for 12 months. The barrels used are mainly those which already have received at least one wine.

## BLENDING

61% Merlot  
21% Cabernet Franc  
18% Cabernet Sauvignon

## ALCOHOL 13.5°

## DATES OF HARVEST

From 27<sup>th</sup> September to 13<sup>rd</sup> October

## TASTING

The ruby colored wine is limpid and bright. The subtle nose shows delicate and enjoyable red fruit notes, like cherry and strawberry. The attack is supple with a beautiful freshness which gives it a nice fruit balance. The subtle and light woody touch provides spicity note. The wine has a graceful structure with a nice aromatic persistence.

[www.mauvesin-barton.com](http://www.mauvesin-barton.com)

**MOULIS EN MÉDOC**  
BORDEAUX