

CHÂTEAU MAUVESIN BARTON LIBERTÉ

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

Produced from a single block of plots covering 17 hectares in Moulis, this 'Liberté' cuvée is made from old vines, around 60 years old, rooted in calcosol soils. This soil is limestone and chalky, and highly prized in viticulture as it acts as a natural sponge that regulates water for the vines. A cooler, lighter terroir, where Merlot - which makes up nearly 80 per cent of the blend - brings suppleness and fruit expression.

VINIFICATION

A different, more free-spirited approach to winemaking, designed to emphasise fruit and freshness, with less intense extraction at the end of alcoholic fermentation than is the case for a wine intended for ageing. The ageing process combines 15 per cent new oak with barrels that have previously held two vintages, to complement the wine without masking its character.

TASTING

A delightful wine with aromas of black fruit, spices, smoky and peaty notes and a hint of menthol. On the palate, it offers volume, texture and a freshness of eucalyptus that brings the wine to life. There is a noticeable oak influence, creating an intense and unconventional profile, full of character whilst retaining its freshness.

BLENDING

73% Merlot
14% Cabernet Franc
13% Cabernet Sauvignon

DATES OF HARVEST

from 24th September to 9th
October

ALCOHOL

12.5°