

*The Barbet family is our grand-mother's. They have been wine-growers for 5 generation at least. So we decided to name this wine les Barbet as a tribute to our winemakers ancestry.*

<b>GRAPE VARIETY</b>	Cabernet Sauvignon 60% - Merlot 40 %
<b>AGE OF THE VINES</b>	12 to 25 years old
<b>SURFACE</b>	0,35 ha
<b>CULTURE TYPE</b>	100% organic
<b>SOIL TYPE</b>	Sand, pebbles and clay over granite and gabbro rock
<b>HARVEST</b>	100 % by hand and selective grapes Yield 40hl/ha : 2018 vintage Degré : 14,5° by vol.
<b>NATURE VINIFICATION</b>	Maceration in tank 12 to 14 days, 60% destem and 40% in whole cluster. Pneumatic press, Alcoholic and malolactic fermentation are completed in tank with native yeast and native bacterium for malolactic. No fining, light filtration
<b>MATURATION</b>	Maturation in vats and barrels of 5 wines for 10 months Sulfites added less than 2gr/hl
<b>DESCRIPTION</b>	We have been mindful to preserve the taste of the fruit instead of focusing on wood tastes. The interest of the barrel compared to a is the slow breathing of the wine through the wood and the expression of aromas.
<b>FOOD AND WINE PAIRING</b>	Roast beef with sauce or a pistachio terrine, or any barbecue
<b>TASTING</b>	To be served at 15° C Recommended storage time : 10 years and more

