

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.

GRAPE VARIETY	Cabernet Sauvignon 60% - Merlot 40 %
AGE OF THE VINES	13 to 26 years old
SURFACE	0,35 ha
CULTURE TYPE	100% organic
SOIL TYPE	Sand, pebbles and clay over granite and gabbro rock
HARVEST	100 % by hand and selective grapes Yield 40hl/ha : 2020 vintage Degré : 13,5° by vol.
NATURE VINIFICATION	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
MATURATION	Maturation in vats and barrels of 5 wines for 22 months Sulfites added less than 3gr/hl
DESCRIPTION	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.
FOOD AND WINE PAIRING	Roast beef with sauce or a pistachio terrine, or any barbecue
TASTING	To be served at 15° C Recommended storage time : 10 years and more

