

CANOPEE

de
Mauvesin
Barton

2021



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 wine expertise behind them, each of the four family members plays a specific role, perpetuating tradition and sharing their passion: Lilian takes on the management of the Château, Michel takes care of the wine distribution, Mélanie is the technical manager and Damien brings his expertise to the commercialisation of the wine.

TERROIR & VINEYARD

The wine « Canopée de Mauvesin Barton de Mauvesin Barton » comes from 22 acres of vines in the appellation « Haut Médoc » of Mauvesin Barton property. The soil is a majority of clay and limestone. The vines are conducted with sustainable agriculture method and the grapes are picked by hand on these plots.

VINIFICATION

After the sorting out, the grapes are destemmed and poured in stainless steel vats equipped with a temperature controlled system. The extraction of the grape skin is "light" in order to keep as fruit as possible. Fermentation is followed by a long maceration (about 2 weeks) before running off. This decision is made by tastings. After pressing, all the wine goes into the oak wood barrels for 12 months.

BLENDING

Merlot 68%
Petit Verdot 32%

ALCOHOL 13°

DATES OF HARVEST

From 6 to 8 October

TASTING

The nose is subtly reminiscent of redcurrants, forest fruits and red fruits such as strawberries. The palate is fresh and tangy, with slightly peppery notes. The finish reveals toasty aromas.

This wine is a perfect match for cheese and charcuterie platters!

www.mauvesin-barton.com