



## Château La Mothe du Barry AOC Bordeaux Supérieur

### Cuvée Le Barry

**Varietals**

75% Merlot  
25% Cabernet Sauvignon

**Age on the Vines**

35 years

**Planting Density**

5000 ft/ha

**Soil**

Clay and Limestone

**Yields**

8 clusters

**Location**

Moulon

**Viticulture Practice**

Viticulture precision aimed at respecting the environment.  
Traditional technique, weed, buds, mechanical thinning, green grape harvest.

**Harvest-grape harvest**

Mechanical harvesting using a new machine each year.

**Vinification**

5 day fermentation and maceration at 30° for 2 to 3 weeks.

**Breeding**

Aged in stainless steel tanks changed every 12 months.

**Alc/Vol**

13.5%

**Tasting Note:**

A subtle blend between Merlot and Cabernet Sauvignon from the oldest vines, harvested by low yields. A Bordeaux Superieur fleshy and powerful today will become velvety thanks to the work of farming. An exceptional premium wine every year.

**Production**

10,000 bottles annually