

# Ch Barreyre NICOLAS BARREYRE Bordeaux Superieur

## THE FACTS

**COUNTRY:** France

**REGION:** Bordeaux

**APPELLATION:** Bordeaux Superieur

**CEPAGE:** 80% Merlot, 20% Cabernet Sauvignon

**WINEMAKING:** As the second wine of Ch. Barreyre, Nicolas Barreyre follows the production practices of Ch. Barreyre: a dense planting of the vines to lower the yield; a green harvest in summer to further limit the yield; traditional vinification in neutral tank. After *élevage* in tank and partial blending with the “grand vin” which includes some wood-aged wine, the wine is bottled after 18 months of aging.

**AGING:** 18 months

## THE STORY

Château Barreyre is an historic property with an authentic 18th century château. The château was constructed in 1774 by Nicolas Barreyre, but the cultivation of the vines on the property dates back even further. The Barreyre family is a prominent Bordelais family of bourgeois origin, which may explain why the estate weathered the French Revolution and remains within the family, even until this day. A small, 22.5 acre property with a view of the Gironde and the nearby port of Macau, Château Barreyre actually lies within the Haut-Médoc.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Red and dark fruits

**MOUTHFEEL:** Soft & Well-rounded

## THE SELLING POINTS

Outstanding value in an everyday Bordeaux.

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Meat and potatoes, full-flavored cheeses

