## **Château Mauvesin Barton 2011**

CSPC# 763551 750mlx12 12.5% alc./vol.

Grape Variety
Appellation
Website
General Info

46% Merlot, 36% Cabernet Sauvignon, 16% Cabernet Franc, 2% Petit Verdot Moulis en Médoc

http://www.mauvesin-barton.com/

While the creation of Chateau Mauvesin Barton is a recent event, the chateau and vineyard date back several hundred years. In fact, Chateau Mauvesin Barton was created in 1457. The chateau on the property, which is now used as the residence for Lilian Barton and her family was built in 1853. For most of its life, the property produced wine that was sold as Chateau Mauvesin. But when the estate was purchased in 2011 from the Baritault de Carpia family by the Barton family. The Baritault family is the related to the Capbern Gasqueton family that recently sold Chateau Calon Segur in the St. Estephe appellation. The Barton family own the famous St. Julien estates; Chateau Leoville Barton and Chateau Langoa Barton. They altered the name of the chateau and winery to reflect the change in ownership to Chateau Mauvesin Barton. Interestingly, Lilian Barton was not going to add her family name to the historic chateau, but when she discovered that Chateau Mauvesin was already a trademarked name in China, she changed the name of the estate to Chateau Mauvesin Barton.

Prior to sale to the Barton family, the property was in the hands of the Baritault de Carpia family for several hundred years. Once the purchase was finalized, the new owners, Lilian Barton and her husband Michel Sartorius began a serious restoration and renovation of the entire estate, including the chateau, wine making facilities, cellars and vineyard. In the cellars of Chateau Mauvesin Barton, for the first time, the wines are now vinified in temperature controlled, stainless steel tanks.

Vineyards

The 50 hectare vineyard of Chateau Mauvesin Barton is located in the commune of Moulis in the Haut Medoc appellation, not far from Chasse Spleen. The terroir is gravel with clay and limestone-based soils. Of those 48 hectares, 40 hectares are planted with vines. The remaining 8 hectares are used for a park like surrounding with lakes and mature trees. The Left Bank vineyard is planted to 45% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc and 5% Petit Verdot. The vines are on average close to 35 years of age.

Vinification/ Maturation The wine of Chateau Mauvesin Barton is vinified in 20, stainless steel, temperature-controlled tanks. The wine is aged in a combination of new and used, French oak barrels

**Tasting Notes** 

This is a new property recently bought by Anthony and Lilian Barton of Léoville-Barton. They've done a great job with this wine. Very fruity on the nose. Elegant. Very good. Good Value! We tasted this three-times, and it was very good all three times.

Serve with

Grilled meats, cheese, or chocolate desserts

Cellaring

Drink 2016-2020

Scores/Awards

87-90 points - Stephen Tanzer's International Wine Cellar - May/June 2012

15.5 points - Decanter.com - April 2012

88 points - Tim Atkin, MW - timatkin.com (score only)

**85 points** - Jeannie Cho Lee MW, asianpalate.com - April 2012

15 points - La Revue du Vin France (score only)

15.5 points - Gault & Millau (score only)

Reviews

"Medium-deep ruby. Captivating nose combines red fruits, mocha and aromatic herbs. Light and lively on the palate, with good precision to the red fruit and mineral flavors. Finishes with lovely length and persistent mineral tang. This refined, nicely balanced midweight will be an extremely impressive debut for this new property, which is owned by Anthony Barton of Langoa and Leoville fame. It's uncanny the way this wine resembles its two more famous siblings."

- ST, International Wine Cellar



## Reviews

"Lifted fruit for Listrac with more elegance than power. Drink 2014-2019. (15.5 points) "

- Decanter.com

"Plummy flavours with rounded tannins. Hint of cherries, blackberries and subtle classic Barton style. This is a new property of the Barton's and they are improving this estate every year. Tasted in: Bordeaux, France. Maturity: Young."

- JCL, asianpalate.com