

Château Baret Blanc 2017

CSPC# 801727

750mlx12

13.0% alc./vol.

Grape Variety	90% Sauvignon Blanc, 10% Sémillon
Appellation	Pessac Leognan
Classification	A.O.C.
Website	http://www.lechateaubaret.com/index.php/en/nos-vins-pessac-leognan/vin-blanc-chateau-baret
General Info	<p>Formerly the property of the Lords of Baret, the Ballande family, Bordeaux traders and ship-owners, acquire the property in 1867. Following fire damage in the early twentieth century, the Château's extension building work is carried out. During the last twenty years, the vineyard, the vat room and the cellars have been fully rehabilitated and refurbished.</p> <p>Château Baret is an up-and-coming wine property in the Graves appellation owned by the Borie-Manoux negociant company. Borie-Manoux itself is one of Bordeaux's oldest merchant houses and belongs to the Castéjà family, who are also proprietors of the celebrated Pauillac Classed Growth Ch Batailley.</p> <p>The family have poured investment into the estate to upgrade the quality of both the red and the white wine, but it is the white which has made more progress recently.</p>
Winemaker	Christophe Ollivier. Consultant was Denis Dubourdiou (until he passed away in 2016)
Vintage	<p>2017 White Bordeaux wine steals much of the show this year. The wines are crisp, racy, fresh, pure and vibrant, with length and character. The early, cool season was not ideal for 2017 Bordeaux for the red grape varieties. But for white Bordeaux wine, it was close to perfect. The combination of cool days, dry weather and even cooler nights created exactly what was needed to produce bright, fresh, crisp, refreshing white wines with character and style. And as the harvest took pace well before the September rains, the grapes were brought in under good conditions. A few vineyards began harvesting August 23 and August 24, but most estates held back their harvest until Monday, August 28. Depending the grape variety and the size of their vineyard, picking at some estates continued until September 12. 2017 White Bordeaux from Pessac Leognan, for those vineyards not decimated by the late April frost performed admirably. Other regions in Bordeaux that produce dry white wine like Entre deux Mers, Cotes de Francs and AOC Bordeaux wines all produced strong wines.</p>
Vineyards	The vineyards are planted with 70% Sauvignon Blanc and 30% Sémillon for the whites. Soil: gravels of Garonne, clay & limestone. Vines are 25 yrs old.
Harvest	Handpicked Monday, August 28-September 12, 2017.
Vinification	The grapes are pressed directly, without cut off. Gentle "pneumatic" pressing provides an extra delicate grape must, which is fermented to promote the integration of fruit and spice. This is followed by 10 months of storage on French barrier barrels, of which 30% are new. Weekly stirring of the fine yeast residues, as in Burgundy, gives the wine extra obesity and complexity.
Tasting Notes	Light golden with green hues. Elegant scent of green apples, citrus, beeswax, gooseberries and white peach. Classic herbal hints of freshly cut grass and black currant bush, matched vanilla from the dish. In the mouth, the peach cream leaks with underlying citrus crispness. The aftertaste is fresh and mineral with balanced dish spice and fine herbal details. Drink now or save 8-10 years from the harvest year.
Serve with	Enjoy the wine for grilled seafood, fried poultry, asparagus chicken tartlets and creamy cheeses. Serve at 10-12 ° C
Production	29,000 bottles
Cellaring	Drink 2019-2025



Scores/Awards **92-93 points** - James Suckling, JamesSuckling.com - April 2018

16.5 points - Julia Harding, JancisRobinson.com - October 2018

Gold Medal - Concours Mondial du Sauvignon

Reviews *"Ripe and intense with sliced cooked apples, lemons, limes and peach pie. Dense, full and layered. Vivid acidity."*

- JS, JamesSuckling.com

"90% Sauvignon Blanc, 10% Sémillon. Very Sauvignon Blanc on the nose – herbal and nettly with underlying citrus and a light suggestion of oak spice and creaminess. On the palate, the oak shows more and well, giving a creamy lees richness to balance the crisp acidity. Good fruit depth and length. (JH)"

- JR, JancisRobinson.com
