
Château Baret Blanc 2021

CSPC# 102689

750mlx12

12.5% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Pessac Leognan

Classification

A.O.C.

Website

<http://www.lechateaubaret.com>

Sustainability

HVE3 certification

General Info

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.

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.

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.

Winemaker

Christophe Ollivier.

Vintage

2021 is atypical, following the pattern of "1" vintages.

The climatic conditions were totally extraordinary, with a very challenging and highly stressful growing season leading up to the late harvest.

Coming out of winter, conditions were calm and mild with budburst occurring between 24th March and 1st April.

9 nights of frost were endured between 28th March and 19th April, and this impacted yields – in addition to the unusually long flowering period which lasted all through June due to an unusually wet spring.

Very warm temperatures combined with relatively high rainfall created almost 'tropical' conditions, leading to wild vegetative growth. This required wineries to employ significant manpower and intervene quickly to keep the trellis in optimal condition. By doing so, we were able to control the ripening of our grapes by pushing back the harvest, overcoming some rainy spells between the 18th and 29th September in the process.

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

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 12 months of storage on French barrier barrels, of which 20% are new. Weekly stirring of the fine yeast residues, as in Burgundy, gives the wine extra obesity and complexity.

Tasting Notes

Clear light yellow in colour. Herbaceous aromas of lime, orange, and vanilla. The palate is juicy, with citrus and spicy notes. A refreshing finish.

Serve with

Enjoy the wine for grilled seafood, fried poultry, asparagus chicken tartlets and creamy cheeses. Serve at 10-12 ° C

Production

Approx. 29,000 bottles annually.

Cellaring

Drink 2024-2028

Scores/Awards

90-92 points - James Suckling, [JamesSuckling.com](https://www.james-suckling.com) (score only) - May 2022

