Château Baret Blanc 2016 CSPC# 813898

CSPC# 813898	750mlx12	13.0% alc./vol.	
Grape Variety Appellation Classification Website General Info	90% Sauvignon Blanc, 10% Sémillon Pessac Leognan A.O.C. http://www.lechateaubaret.com/en/ 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 Vintage	Léognan, which produces both white a volume with the drought. But the prev Bordeaux, so the berries were very big Blanc and Cabernet Sauvignon the ber	tophe Mau of Château Brown in Pessac- nd red wine. "Complicated to explain the ious winter and the spring were very wet in for Sémillon and Merlot. For Sauvignon ries were smaller but the number of grapes s for the acidity, by the time the ripening	<section-header></section-header>
Vineyards	-	uvignon Blanc and 30% Sémillon for the limestone. Vines are 25 years old.	
Harvest	Handpicked from the 5th - 12th of Sep	tember. Yield 54 hl/ha	
Vinification	two times a week for 2 months.	renewed, on total leases which are removed	144.00
Tasting Notes		, with gooseberries, a touch of freshly cut cal fruit that I find irresistible. Very well /ery elegant.	
Serve with	Fish in sauce, white meat and poultry		
Production	29,000 bottles		
Cellaring	Drink 2017-2021		
Scores/Awards	91-92 points - James Suckling, Wine Spectator - April 2017		
-	17 points - Jancis Robinson, JancisRobinson.com - May 2017		
	Gold Medal - Paris - 2018		
Reviews			n a delightfully savoury
	fashion. The nose seems obviously Sauvignon Blanc while the palate has a bit of Sémillon breadth. Bravo! S		
	little chewy on the end."		
	- JR, JancisRobinson.com		



