
Château Baret Blanc 2019

CSPC# 813898

750mlx12

13.0% alc./vol.

Grape Variety	100% Sauvignon Blanc
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>The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality.</p> <p>Winter was characterized by mild temperatures, leading to an early bud burst. Flowering and fruit set took place consistently through a cool and sometimes humid spring. June brought high temperatures, contributing to the development of the vine. During this scorching summer, the vines were able to resist thanks to the sufficient water reserves accumulated during the winter of 2018.</p>
Vineyards	The vineyards (4.10 hectares) are planted with 70% Sauvignon Blanc and 30% Sémillon for the whites. Soil: gravels of Garonne, clay & limestone. Vines are 25 yrs old.
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	Intense straw yellow with important golden reflections. The nose is complex and articulated, buttery and characterized by flavors of dried apple and references to flint. On the palate it is of excellent balance, soft and consistent, with a long persistence
Serve with	Enjoy the wine for grilled seafood, fried poultry, roast turkey, asparagus chicken tartlets and creamy cheeses. Serve at 10-12 ° C
Cellaring	Drink 2023-2039
Scores/Awards	91 points - James Suckling, JamesSuckling.com (score only)

