
Château Baret Blanc 2020

CSPC# 888337

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
Sustainability	HVE3 certification
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 Castèjà 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.</p>
Winemaker	Christophe Ollivier.
Vintage	<p>The earliest vintage in the past ten years, 2020 began with a mild and rainy winter, favouring bud break three weeks early and an accelerated growth of the vegetation in the spring. The frost of March 27 damaged the buds and impacted the yields of the whites. While heavy rainfall marked the period between late May and early June, the particularly hot month of July was followed by a very dry month of August. The deep rooting of the vines, which are 40 years old on average, coupled with regular ploughing, have made it possible to fight against severe water stress. The lenient weather conditions at the end of August and the beginning of September allowed for the harvest of perfectly ripe grapes in good sanitary condition, 3 weeks in advance, which is a record in the history of the property.</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
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, asparagus chicken tartlets and creamy cheeses. Serve at 10-12 °C
Production	29,000 bottles
Cellaring	Drink 2021-2027
Scores/Awards	90-91 points - James Suckling, JamesSuckling.com - October 2021 91 points - Jane Anson, Decanter.com (score only) – May 2021 Gold Medal - Concours General Agricole Paris 2022
Reviews	<i>"This shows a wonderful intensity of pineapple and mangos with hints of cream. Full and lively with loads of fruit. Wild and fresh."</i> - JS, JamesSuckling.com

