## Château Barde-Haut 2017

Grape Variety AppellationBOM Merkot, 20% Cabernet Franc St. EmilionClassification WebsiteSt. EmilionGeneral InfiThis property was bought by Sylviane Garcin-Cathiard in September 2000, CHATEAU BARDE-HAUT is a 17-hectare estate located at the extreme east of the village of Saint- Emilion. The vineyard forms a natural amphitheater and is particularly well exposed to the south with views over the Dordogne valley. It is the combination of exceptional soil and the introduction of natural wine producing and winegrowing technologies combining tradition and modernity that have made CHATEAU BARDE-HAUT one of the rising stars of Saint Emilion. Sylviane Garcin-Cathiard also owns Clos L'Eglise in Pomerol, Château Haut-Bergey and Château Branon in Pessa Léognan.Winemaker Patrice Garcin-LevêqueSt. Emilion bore the brunt of the frost and stole the headlines. Its chilling decimation arrived on the Right Bank on 26th April, slicing through swathes of vineyards. Some estates will not release any wines in 2017. The wines that will be released encompass highs and lows, so careful choice is essential in this appellation, but rest assured the top estates have produced some brilliant wines.WinewardThe soill's very typical of Saint Emilion being mainly composed of clay which is found on a layer of chalk. Grape varieties 85% Meriot / 15% Cabernet Franc. The average wine age is 35 years.WinewardTheres of winemaking, Hélène and Patrice have made some small but significant changes over the parchy thy abset of offer more complexity.WinewardThere has been significant investment in renovating the cellars on the yare looking for some diversity in sizes to offer more complexity.WinewardThere has been significant investment in renovating the cellars on the	CSPC# 831114	750mlx12 14.5% alc./vol.	
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## Scores/Awards91 points - Jeb Dunnuck MW - February 202092-94 points - Jeb Dunnuck MW - April 201894 points - The Tasting Panel - April 2018

Reviews

"This features a seductive core of anise-steeped plum, blackberry and black currant fruit flavors set against a backdrop of singed alder, savory and smoldering tobacco notes. A hint of licorice snap adds a kick on the finish. Merlot and Cabernet Franc. Best from 2022 through 2034. 4,166 cases made.
- JM, Wine Spectator

"Lovely plum, cassis and boysenberry fruit flavors glide through here, with polished toast and a bright red licorice accent on the finish. Nice energy. 4,166 cases made." - JM, Wine Spectator

"Barde-Haut didn't see any frost this year due to the altitude of the vineyards. Composed of 80% Merlot and 20% Cabernet Franc, the deep garnet-purple colored 2017 Barde-Haut gives notions of baked blackberries, blueberry compote and Black Forest cake with touches of potpourri, dusty soil and cast-iron pan. The palate is medium to full-bodied with a firm frame of grainy tannins and great freshness, finishing long and minerally." - LPB., Wine Advocate

"A complex, composed impression on the nose with rich plum and earthy aromas, nicely framed in oak spice. All working well. The palate has a very smooth, supple feel with a plush build of attractive, fleshy fruit and a very impressive hold of juicy blue fruit on the finish. Drink of hold." - JS, JamesSuckling.com

"Very tight and direct with lots of limestone and salt aromas and flavors. Full body and firm and silky tannins. Tightly wound. Impressive."

- JS, JamesSuckling.com

"88–90. Barrel Sample. Ripe, luscious fruit flavors make this wine surprisingly approachable now. The smoky tannins and structure will allow the wine to age, but it is the generous juicy character of the wine that is immediately appealing." - RV, Wine Enthusiast

"Floral characteristics kick off the soiree. From there you move to an introductory waltz of cocoa, plums, cherry, licorice and a background note of mint. Fresh, juicy, supple and long, there is a lot to lie here with the perfectly ready fruits giving it lift in the finish. I am also digging the less oaky approach in the aging." - JL, thewinecellarinsider.com

"The 2017 Barde-Haut is deep garnet in colour. The bouquet is well defined, demanding just a little coaxing from the glass, unfurling with pure scents of blackberry, briary, faint cassis scents and potpourri. The palate is medium bodied with fine grain tannins, quite sapid in the mouth with a touch of white pepper and clove towards the finish. It is a classically styled Haut-Barde with a briny aftertaste. Very fine. (NM)" - NM, Vinous

"A rich, unctuous wine, the 2017 Barde-Haut is endowed with magnificent concentration and richness. Inky black fruit, chocolate, menthol, licorice and spice infuse this spectacularly rich, voluptuous Saint-Émilion. The 2017 saw 4-5 days on cold soak about four weeks on the skins, with no SO2 during fermentation. Most of the wine is aging in 300L barrels, which is a bit larger than the norm in Bordeaux. Barrel Sample: 92-95" - AG, Vinous

" The 2017 Chateau Barde-Haut showed beautifully, with more dark fruits, red currants, sappy flowers, mocha, and hints of herbs all emerge from the glass. With plenty of classic Saint-Emilion minerality, medium to full body, ripe tannins, and good acidity, it's a very pretty, elegant 2017 that's going to benefit from just short-term cellaring and drink nicely for 15 years or more. Purchased late in 2000 by the Helene Garcin and Patrice Levêque, who also run Clos l'Eglise in Pomerol, this estate covers 17 hectares of a south-facing amphitheater on the eastern side of the appellation. This is an incredibly talented team, and since arriving, they've entirely renovated the cellars as well as raised the level of farming up with the top estates in the appellation. The wines shine for their purity and finesse yet still have beautiful fruit and richness" - Jeb Dunnuck **Reviews** "The deep, inky-colored 2017 Barde-Haut is a seriously good 2017 from Hélène Garçin-Léveque that offers tons of kirsch, ripe black cherries, and spice aromas and flavors in a rounded, silky, sexy style. It has wonderful purity of fruit, no hard edges, and a great finish. I suspect it will be reasonably approachable on release yet capable of lasting for 10-15 years. The blend is 80% Merlot and 20% Cabernet Franc which will spend 18 months in 80% new French oak." "

- Jeb Dunnuck

"The 2017 Barde-Haut was picked from 18 September to 2 October, matured in 80% new oak for 18 months. It has a sensual bouquet with black cherries, a touch of oyster shell and iodine, well defined and focused. The palate is medium-bodied with supple tannin, a fine bead of acidity, more volume than the Poesia, especially towards the finish that exerts a gentle grip in the mouth. It feels very silky in texture with a persistent finish. This is a really excellent Barde-Haut, in my opinion, with the upper hand over the Clos l'Eglise this year, frankly not far off the 2016 in quality. Bravo Hélène et Patrice Garçin-Léveque. Barrel Sample: 92-94"

- The Tasting Panel

