

# CHÂTEAU BARREYRE

## BORDEAUX SUPÉRIEUR « NICOLAS BARREYRE »



A small, 9-hectare property with a view of the Garonne and the nearby port of Macau, Château Barreyre actually lies within the Haut Médoc. It is in fact quite close to the border of the Margaux appellation. Yet, due to its proximity to the river and higher clay content in the soil, Château Barreyre is entitled only to the appellation Bordeaux Supérieur – a boon to savvy consumers looking for bona fide Bordeaux at an affordable price. Nicolas Barreyre is the “second wine” of Ch. Barreyre, made from a selection of more fruit-forward cuvées, generally from younger vines. These cuvées are blended to make a wine for immediate enjoyment that still reflects the essential character of the property. At the same time, the production of a second wine allows for more concentration and complexity in the main wine or “grand vin,” Chateau Barreyre. The result is a serious Chateau Barreyre of great character and a delicious Nicolas Barreyre as a high-quality, easy-going Bordeaux for casual drinking.

<b>Region:</b>	Bordeaux
<b>Appellation:</b>	Bordeaux Supérieur
<b>Owner:</b>	Giron family
<b>Established:</b>	1750, created by Nicolas Barreyre
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	9 ha
<b>Soil:</b>	Mostly clay, some gravel
<b>Grape Varieties:</b>	80% Merlot, 20% Cabernet Sauvignon
<b>Age of Vines:</b>	25 yrs
<b>Yield:</b>	55 hl/ha
<b>Avg. Production:</b>	7,000 cases

**Vinification and Élevage:** As the second wine of Ch. Barreyre, Nicolas Barreyre follows the production practices of Ch. Barreyre: a dense planting of the vines to lower the yield; a green harvest in summer to further limit the yield; traditional vinification in neutral tank. After élevage in tank and partial blending with the “grand vin” which includes some wood-aged wine, the wine is bottled after 18 months of aging.

**Tasting Notes:** Bright nose of red and dark fruits; soft, well-rounded texture on the palate with a touch of Bordeaux “grip.” Fresh and satisfying finish. Outstanding value in an everyday Bordeaux.

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