

## Château Mauvesin Barton, Canopée de Mauvesin Barton



### Tasting Notes

Garnet colour. Charming nose with acidulous notes of raspberry and strawberry and a floral touch. The mouth is greedy and fresh, reminiscent of the raspberry notes of the first nose. The nicely integrated tannins make this a pleasant wine to taste and share.

### Viticulture

The wine comes from 22 acres of vines in the Haut Medoc appellation of the Mauvesin Barton property. The soil is majority clay and limestone. The vines are conducted with sustainable agriculture and the grapes are picked by hand on these plots.

### Winemaking

After the sorting out, the grapes are destemmed and poured into stainless steel vats equipped with a temperature controlled system. The extraction of the grape skin is "light" in order to keep as much fruit as possible. Fermentation is followed by a long maceration (about 2 weeks) before running off. This decision is made by tastings. After pressing, all the wine goes into oak wood barrels for 12 months.

<b>Product code</b>	AN6419RC
<b>Grapes</b>	Merlot
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2019