TINDAL
WINE MERCHANTS

# Château Léoville-Barton, Saint-Julien (2ème Cru Classé)

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| **Product code** | AN0312RC |
| **Grapes** | Merlot |
| **Country** | FRANCE |
| **ABV%** | 13 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Chateaux Leoville & Langoa-Barton |
| **Vintage** | 2012 |

Vegetarian

## Tasting Notes

Good colour with a concentrated nose. Quite intense with distinct cassis notes, the palate is very forward despite its relative youth. Very impressively packed with fruit, yet most refined; with complexity, fine balance and a very long finish.

## Viticulture

The terroir at Léoville Barton is composed of one of the most beautiful outcrops of Garonne gravel, facing the Gironde, in the heart of the Saint Julien appellation, 40 kms north of Bordeaux in the Médoc region. The terroir at Léoville Barton is characterised by its gravel of varying heights which was left by the river over the centuries. Combined with the influence of the men who have nurtured the soils over the years, the terroir is what makes these red wines amongst the most famous in the world. The gravelly clay subsoil helps to regulate the climatic variations of the vintage. The 50 hectares of vines include a high proportion of old vines to ensure optimum quality. The planting ratio is composed of 74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc, the traditional Médoc grape varieties. The vines have an average age of 40 years and the oldest plot dates back to 1953. Complantation (the process of replacing missing or defective vine stocks) is carried out every year to maintain a high planting density of 9100 vines per hectare. The protection of the vines and the surrounding environment is of key concern at Chateau Léoville Barton. Since 2012 over 12% of the surface under vine at the domaine has been cultivated using organic methods, without the use of synthetic products. This percentage is increasing every year. A variety of environmentally respectful practices are used at the domaine. Château Léoville Barton has opted for a sustainable approach to vine growing involving limiting input of external influences, using organic fertilisers (natural and plant-based products), ploughing all the vineyards, no phytosanitary emissions, sorting waste and the use of biodegradable staples etc.

## Winemaking

60% New French oak barrels