



Thomas BARTON RESERVE SAINT-EMILION 2020

INTRODUCTION:

This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18th century: a typical “flacon bordelais” bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

PRODUCTION:

Appellation: Appellation Saint-Emilion Contrôlée.

Region: Situated on the left bank of the Gironde estuary.

Blend: Merlot, Cabernet Franc.

Soil: Limestone covered by clay, sand or gravel.

Climate: Oceanic, mild and humid.

Viticulture: Selection of the best terroirs. Sorting of the grapes in the vineyard. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: De-stalked grapes – Alcoholic and malolactic fermentation in vats – 6 months of ageing in American oak barrels (of which 50% new). Regular rackings (every 3 months) and fining before bottling.

TASTING:

Sight: Ruby red color, bright and brilliant.

Nose: High aromatic expression with aromas of red wild fruits such as raspberries and dried cranberries framed by nutmeg and forest floor notes.

Palate: Juicy and forward. The acidity delivers backbone to this lively wine. Soft and well-balanced tannins. Long length.

PRACTICAL:

Food and wine: Duck breast “Vigneronne”, medallion of Monkfish in a St Emilion wine sauce.

Serve between 16-18°C. Decant 15 minutes before service.

AWARDS:

90 Points – James Suckling – Vintage 2020



Depuis 1725
Thomas BARTON
R É S E R V E

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Vegan friendly

