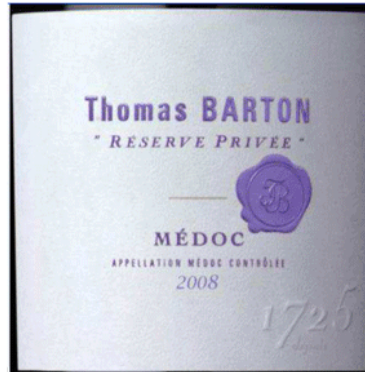




Thomas Barton Réserve Privée Médoc 2010



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. He was very much of a pioneer in the Médoc and earned a great deal of respect for his winemaking expertise and intimate knowledge of this famous region. Thomas Barton Réserve Privée Médoc reflects his skill and reputation. 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.

P R O D U C T I O N	<p>Classification: Appellation Médoc Contrôlée</p> <p>Winemaker Since the vintage 2008, Christian Veyry well known French winemaker, has joined the project and is working in close collaboration with Laurent Prada and his team. A partnership of Bordeaux "savoir-faire": the quality of a Grand "Cru Classé", a classified growth, combined with 3 hundred years knowledge of an historical wine-trading house B&G.</p> <p>Region: Situated on the left bank of the Gironde estuary</p> <p>Grape Varieties: 48.5% Cabernet Sauvignon, 48.5% Merlot, 3% Petit Verdot</p> <p>Soil: A great diversity of soils : gravel, sand, limestone and clay</p> <p>Climate: Oceanic, mild and humid</p> <p>Vinification: De-stalked grapes – alcoholic fermentation in 3 vats of only 60 hl, vinified at high temperature (28°C). 1 or 2 pumping over per day with a peristaltic pump, maceration (3 weeks) – malolactic fermentation in new oak barrels.</p> <p>Barrel aging: Ageing in 100% new oak barrels for 18 months (only French oak from the Limousine area, 24 months of seasoning). Barrels before using for Thomas Barton Reserve are wine-soaked for 3 months with another wine to liberate the oak from their hard tannins. At the same time the wine benefits from a perfect micro oxygenation which gives the delicacy on this wine.</p> <p>Viticulture: Old vines (over 25 years old). Low yields (30 hl/ha), hand tending, green harvest and careful selection by different parcels and "terroir". Frequent controls of the vineyard throughout the year by our wine-makers. Hand picking into small boxes to avoid crushing. First selection of the grapes directly in the vineyards, second selection by hand on modern vibrating tables in the cellars.</p>
T A S T E	<p>Appearance: Deep purple red colour with black velvety highlights.</p> <p>Nose: An explosion of red and black berries (blueberry, blackcurrant, black cherry) combined with the finesse and the elegance of the oaky notes (vanilla, toasty hints).</p> <p>Palate: Full, rich, perfectly well balanced with lots of mouths aromas (fruity, spicy and toasty). Long aftertaste. A great wine with a long ageing potential.</p>
P R A C T I C A L	<p>Food Matches: Grilled beef, roasted leg of lamb with fresh herbs, tournedos, strong cheeses. Best at 18°C. Decant !</p> <p>Wine list comments: Great wine, rich and full-bodied. Exceptional balance. Long and persistent finish (fruity and toasty).</p> <p>Awards: Silver Medal – Vienna International Wine Challenge 2015 – Austria (2010 vintage) Gold Medal – Berliner Wein Trophy 2016 – Germany (2010 vintage) Gold Medal – Concours Mondial de Bruxelles 2014 (2010 vintage)</p> <p>Press Review: Guide Hachette 2014 – "Coup de Coeur" (Editor's choice) + Three Stars *** - France (2010 vintage)</p>

Safra 2010. Bordeaux Bar à Vin, 19/06/2018.

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