

CHÂTEAU BARREYRES

MÉDOC

VINTAGE 2013



TO SERVE

-  17 °C
-  3 - 6 years
-  12.5 % vol
-  1 hour

TASTING NOTES

-  A very pleasing deep crimson colour.
-  Full of deliciously fruity aromas including blackcurrants and forest fruits.
-  This Cru Bourgeois is known for its charming, elegant character. The palate is pleasingly well-structured, and flavours include cooked fruit and strawberry compote. Very well balanced: powerful yet highly elegant. One of 2013's success stories.

CLIMATE

- Cumulative annual rainfall was higher than the 30-year average (179 days compared to the 30-year average of 124 days).
- Autumn and the start of winter were particularly cold and rainy.
- The beginning of April was more like a continuation of winter – very cold, with 35mm of rain.
- The rain stopped in mid-April, just in time to allow for bud-break; but there was still little sign of spring.
- May and June were humid, with 32 days of rain (compared to the seasonal norm of 19 days) and were the coldest since 1984 – and this was flowering season!
- Summer finally arrived in July. The weather was hot and dry, giving rise to violent storms and causing shoots to continue growing even at the time of veraison.
- August was much calmer with summery conditions.
- September and October were mild and humid, causing widespread development of grey mould.

VINEYARD MANAGEMENT

- Growth was sluggish from the beginning of the cycle right up until flowering.
- Flowering was drawn out and rather problematic.
- Leaves were removed from both sides of the vines at the beginning of August.
- Veraison finished around the beginning of September.
- Severe pressure from fungal disease throughout the season, peaking in September.

HARVEST DATES

Merlot and Cabernet Sauvignon: September 30th – October 15th

VINIFICATION

- Traditional winemaking methods were adapted to suit the vintage; Merlots and Cabernets were fermented at low temperatures.
- No pre-ferment maceration.
- Controlled use of inputs.
- Fairly short maceration - 12–15 days.
- Aged for 12 months without new wood; effective protection from oxygen.
- Very little racking as the wine matured.

BLEND

Merlot: 50%

Cabernet-Sauvignon: 50%

OUR EXPERT SAY

« This year, tasting was the key to success for Château Barreyres, even more so than in other years. Each vat was tasted several times a week to check for body and texture, and enhanced by the regular stirring in of lees (batonnage), performed every two days. The decision to draw off the wine is an important one – second only to deciding on the right harvest date – and is made when the wine has reached the right degree of roundness on the palate. Our vineyard management methods, together with the role played by regular, frequent tastings, have produced a delightful, fruit-filled wine. »