



# Château Barreyres

HAUT-MÉDOC

2022

## THE ESTATE

- Château Barreyres, a symbol of the French art of living, boasts a majestic residence and an exceptional Médoc terroir.
- With a planting density of 9,600 vines/ha, exceeding the minimum for the appellation.
- Gravel terroir, benefiting from a unique geographical location overlooking the Gironde estuary.
- Remarkable biodiversity, with 62.8 ha of agro-ecological infrastructure for 104.2 ha of vines.
- Haut-Médoc Cru Bourgeois with an elegant profile, evoking the typicity of the Margaux crus.

## VINEYARD MANAGEMENT

- A terroir grouped together on a plateau of gravel typical of the Grands Crus of the Médoc. The homogeneity of this vineyard allows for particularly successful vintages.
- Double guyot pruning.
- Tillage, no grass cover.
- Green work: disbudding, de-sucking, leaf stripping by hand to avoid grape injuries and have better precision.
- The rather early harvest date must be chosen in order to find the right compromise between power, maturity, freshness.

## VINIFICATION / AGEING

- Vinification was adapted to certain vats where the potential alcohol content was higher, essentially Merlot vats.
- The Cabernet Sauvignon was vinified classically, with significant extractions at the start of fermentation and post-fermentation maceration at 27-28°C.
- Maceration temperatures (26°C) were reduced to avoid extracting bitterness.
- Low-intervention pumping-over and rack and return.
- Ageing of 30% of the volume in new barrels and 30% in barrels of 1 and 2 wines, for 12 months.

## HARVEST DATES

Merlot : september on 12th  
Cabernet-Sauvignon : october on 3rd  
Petit Verdot : september on 22th

## BLEND

Merlot : 49%  
Cabernet-Sauvignon : 45%  
Petit Verdot : 6%

## TERROIRS

Gravel from the Pyrenees

## TECHNICAL TEAM



Bruno Teyssier  
Cellar Master



Antoine Medeville  
Winemaking Consultant

## ACCREDITATIONS



## DISTINCTIONS (primeur)

91 pts – Robert Parker  
15.5 -16 pts – Le Point  
89-90 pts – James Suckling

## INTO THE VINEYARD



## CELLARING & SERVICE



14 - 17°C



5 to 10 years



1 hour 30

## TASTING NOTES



Beautiful dark color with purple reflections.



A rich aromatic bouquet centered around intense fruit, complemented by oak notes that reveal slightly toasted and vanilla hints.



Elegant and refined, with a rich texture and great length. The woody notes add depth and complexity.

## FOOD & WINE PAIRINGS

Fine cuts of beef, leg of lamb, free range poultry, traditional Flemish carbonades and blue-veined cheeses.



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