

CHÂTEAU DE BARBE BLANCHE RED. 2006



Color	Red
Varietal	Merlot 80% Cabernet Franc 20%
Appellation	Lussac–Saint–Emilion
Area	69.19 acres of red varieties
Soil	On a clay–limestone shelf with about 1 meter of clay on the surface. At the foot of the hills, clay–siliceous soil with light sand.
Density	2,428 vines per acre
Ages of vines	30 years
Pruning	Double guyot
Harvest	Machine harvest with sorting and selection at the winery
Fermentation	In stainless–steel temperature controlled tanks
Duration	Approximately 3 weeks (subject to vintage and ripeness of tannins)
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in oak barrels (50% new) with racking each trimester
Fining	Eggwhites
Aging	Begins to open up after 2 to 3 years, will age 10 to 12 years
Appearance	Deep red, intensely brilliant.
Nose	Complex, elegant nose, oaky notes (toast, vanilla, spices, chocolate, clove) with ripe fruit (cherry, currant, raspberry). Shows its class.
Palate	Smooth, structured, ample palate, characteristic of this estate's finest. Remarkably powerful and concentrated, yet loses none of its elegance and length. Drink now and for the next 5 years, with dark meats (rib steak with marrowbone) or game-birds (roast grouse, pheasant).