



## Wine: Château Mauvesin Barton

Moulis-en-Médoc

Alcohol: 13 %

Vintage: 2012

Grape: 48% Merlot, 35 % Cabernet Sauvignon, 14 % Cabernet Franc,  
3 % Petit Verdot

## The Estate

Owner: Sartorius-Barton family

Vineyard Manager: Laurent Crouzet

Cellar Master: Bruno Petit

## Vinification

Plot by plot vinification, thermo-regulated stainless steel vats of small volume, maceration and fermentation in tank

Elevage: 12 months in barrel, 1/3 from new barrels with 3 different suppliers, 1/3 from 2011 wine barrels, 1/3 from two Léoville Barton wines

## Tasting

Sustained purple color. Intense nose of red fruit with hints of vanilla and toasted notes. Well balanced on the palate with silky tannin, combining a long aromatic aftertaste with woody and toasted notes.

## Food pairing

Perfect with red meat and cheese

## Serving temperature

17-18°C

(Ineholder sulfitter)

