



CHÂTEAU  
LA MOTHE DU BARRY  
'LE BARRY'  
BORDEAUX SUPERIEUR



**BRAND:** Château La Mothe du Barry

**COUNTRY:** France

**REGION:** Moulon

**SOIL:** Limestone clay slopes

**AGE OF VINES:** 40 years

**VARIETAL:** 75% Merlot, 25% Cabernet Sauvignon

**COLOR:** Red

**ALCOHOL:** 13.5%

**SIZE:** 750ml

**WINEMAKING PROCESS:** Pumping over during the first two days only (aqueous phase), "infusion" for 4 weeks. No sulfur during vinification.

**AGEING:** 8 months to 24 months in 1-wine oak barrels. From the 2022 vintage, aging in tuns (1200 litres) for 12 to 24 months.

**FOOD PAIRING:** Game meat or lamb. Beef, veal or poultry.

**TASTING NOTES:** Dress black cherry purple. Nose on a beautiful mature black fruit, like kirsch, blackberries, sweet spices quite attractive and serious, still somewhat atypical. A subtle blend of Merlot & Cabernet Sauvignon grapes from the oldest vines on the estate, with low yields. This is a perfect wine for cellaring; the fleshy potency of its youth will evolve to velvet subtlety over time. This is an exceptional prizewinning wine.

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