



ROUGE BORDEAUX SUPERIEUR

Brand:	Château La Mothe du Barry
Region:	Moulon
Soil:	Limestone clay slopes
Age of vines:	35 years
Varietal:	100% Merlot
Color:	Red
Alcohol:	13.5%
Size:	750ml
Aging:	Aged in stainless steel tanks, filling every two months
Country:	France
Winemaking process:	5-day fermentation and maceration at 30° for 2 to 3 weeks.
Food pairing:	Game meat or lamb. Beef, veal or poultry.

TASTING NOTES: A super concentrated Bordeaux at an incredible value! Round and supple, Yields Ch. La Mothe du Barry offers a mouthful of flavors; dark fruits, soft tannins and great chocolate notes!