



CHÂTEAU
LA MOTHE DU BARRY

ENTRE-DEAUX-MERS Blanc



BRAND: Château La Mothe du Barry

COUNTRY: France

REGION: Moulon

SOIL: Silty clay

AGE OF VINES: 40 years

VARIETAL: 70% Sauvignon Blanc and 30% Sauvignon Gris

COLOR: White

ALCOHOL: 12.5%

SIZE: 750ml

WINEMAKING PROCESS: Pressing settling fermentation at low temperature 18°. aging on lees for 3 months in cement vats with stirring until bottling. Bottling under inerting to preserve the aromas.

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: Shrimp, red fish chowders, seafood pasta and salads, veal, pork, chicken, Asian chicken, pork, and seafood dishes

TASTING NOTES: Aromas include lime, white grapefruit, white flowers, gardenia, and camellia. Flavors include white grapefruit, Meyer lemon, white peaches, and hints of pear. There is a medium to full body which is fully saturated across the palate, good balance and acidity, and a refreshing full finish.

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