



CHÂTEAU BARTHEZ
Haut-Médoc



The vineyard

Total surface area	12,60 ha
Age of the vines	29 years old
Soil type Gravel	Fine gravels
Winegrowing practices	Sustainable pest control

The 2014 vintage

Alcohol: 14 %

Production	25 300 bottles
Bottling date	June, 10th 2016
Grape varieties	Merlot : 66 % Cabernet Sauvignon: 27 % Petit Verdot: 7 %
Harvesting	Manual, de-stemming, sorting belt
Vinification	Plot by plot vinification Maceration before fermenting: 3 to 4 days at 10-12°C Fermentation temperature: 27-28°C (temperature controlled stainless steel vats) Vatting: 3 à 4 weeks
Maturing	12 months in barrels (1/3 new barrels), fining with egg whites

Notes

17/20 : René Gabriel – 90/100 : James Suckling
88/100 : Wine Spectator – 16/20 : B. Burtschy