



CHÂTEAU BARTHEZ
Haut-Médoc



The vineyard

Total surface area	6,4 ha
Age of the vines	20 years old
Soil type Gravel	Fine gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2016 vintage

Production	15.800 bottles
Bottling date	June, 4-8th 2018
Grape varieties	Merlot: 68 % Cabernet Sauvignon: 18 % Petit Verdot: 10 % Carménère: 4 %
Harvesting	Manual, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks) Vatting: 3 à 4 weeks
Maturing	12 months in barrels (1/3 new barrels), appropriate fining



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The vineyard

Total surface area	17 ha
Age of the vines	25 years old
Soil type Gravel	Fine gravels
Winegrowing practices	Sustainable pest control

The 2015 vintage

Production	18 000 bottles
Bottling date	July, 10th 2017
Grape varieties	Merlot : 60 % Cabernet Sauvignon : 18 % Petit Verdot : 11 % Carménère : 11 %
Harvesting	By hand, 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)
Maturing	Vatting : 3 à 4 weeks 12 months in barrels (1/3 new barrels), fining with egg whites

Notes & Awards

17/20 : René Gabriel – 90/100 : J. Suckling



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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

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)
Maturing	Vatting: 3 à 4 weeks 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