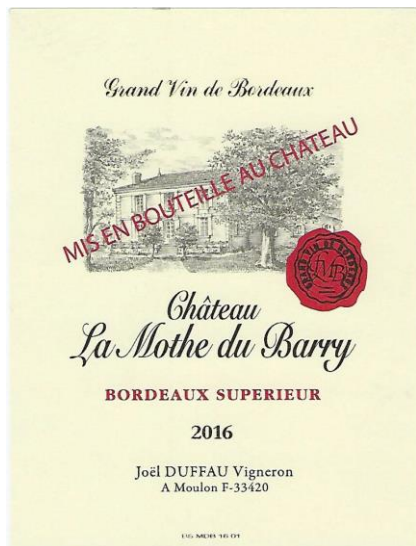


Chateau La Mothe du Barry Bordeaux Superieur Rouge 2016



Technical Data	
Country	France
Region	Bordeaux
Appellation	Entre-deux-Mers
Producer	Chateau La Mothe du Barry
Founded	1700
Farming	Organic
Vineyard Age	15 years
Varietal(s)	Merlot
Soil Type	Clay, Limestone
Alcohol	14.0%
Residual Sugar	0.2%
Acidity (g/L)	6.2
pH	3.6
Fermentation	natural/stainless steel
Aging/Maturation	9 months in stainless steel

Producer Description

The very talented and meticulous vigneron Joel Duffau produces very fully flavored and perfectly balanced Bordeaux blends each year from his organically farmed vineyards that have been owned by his family for over 300 years. Located only six miles from St. Emilion, this Chateau is producing top quality "right bank" wines each year but which are great values at only a fraction of typical St. Emilion prices.

Tasting Notes

This is 100% Merlot and has fun aromas of blackberries, baked bread, and rich plums. Flavors include blackberries, currants, and dark cherries. Overall, this is perfectly balanced, has a smooth medium bodied feel across the palate, and then a much fuller and very saturated finish along with some rich and complementary tannins.

Food Pairings

Food pairings would include filet mignon, New York steak, rib eye, roast beef, beef stew, short ribs, beef stroganoff, grilled and braised tuna, lamb, roast pork, grilled pork chops, BBQ ribs, duck, cassoulet, jambalaya, sausages, charcuterie, Asian beef stir fry, roasted potatoes, and hard and rich cheeses.