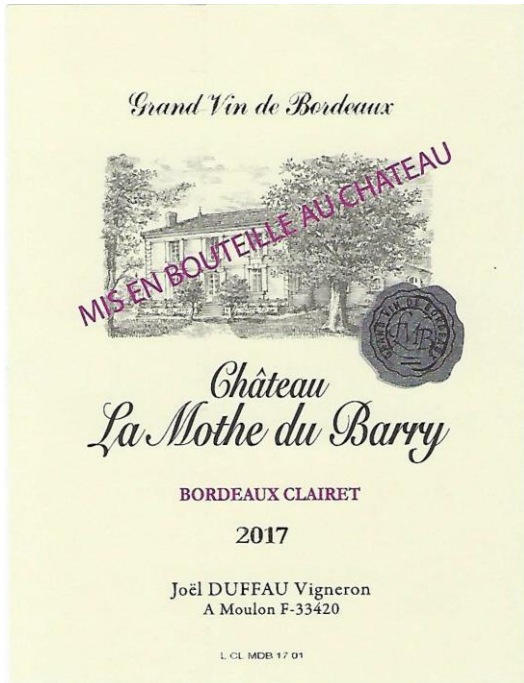


Chateau La Mothe du Barry “Claret” Rose 2017



Technical Data	
Country	France
Region	Bordeaux
Appellation	Entre-deux-Mers
Producer	Chateau La Mothe du Barry
Founded	1700
Farming	Organic
Vineyard Age	12 years
Varietal(s)	Merlot
Soil Type	Clay, Limestone
Alcohol	13.0%
Residual Sugar	0.2%
Acidity (g/L)	6.1
pH	3.6
Fermentation	natural/stainless steel
Aging/Maturation	6 months in stainless tank

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

Is the name “Claret” something that I have misspelled and am I really talking about "claret" which is an English term for Bordeaux blends? No, as this is the name for a fun and interesting version of Rose made in Bordeaux that is deeply colored, usually medium to full bodied, and fully flavored. This wine is 100% Merlot and opens with delightful aromas of brioche, cherries, and fresh picked strawberries. Flavors include strawberries, very juicy nectarines, and raspberries along with some interesting hints of sweetly smoked meats. This is perfectly balanced with medium body along with perfect acidity for lots of food pairings.

Food Pairings

Food pairings would include shrimp, tuna, salmon, swordfish, lobster bisque, red fish chowders, grilled chicken, veal cutlets, pork shoulder, BBQ ribs, baked ham, paella, pasta with crème sauce, medium curries, quiche, vegetable casseroles, and salads including seafood and pasta salads.

Contact: Kevin Wenck, 415-373-8236, kevin@wustwine.com
880 Franklin Street #705 – San Francisco, CA 94102
Permits – Import: CA-I-22187 / Wholesale: CA-P-23978