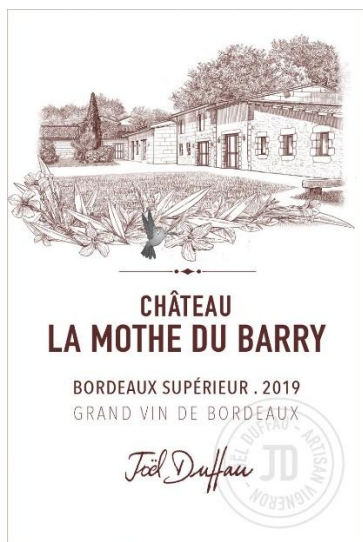


Chateau La Mothe du Barry Bordeaux Superieur Rouge 2021



Technical Data	
Country	France
Region	Bordeaux
Appellation	Entre-deux-Mers
Producer	Chateau La Mothe du Barry
Founded	1700
Farming	Organic
Vineyard Age	20 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 fermented and matured entirely in stainless steel and so it expresses the really interesting pure natural aromas and flavors of Merlot. Aromas include dark cherries, blueberries, boysenberries, and dark chocolate. Flavors include dark cherries, dark plums, blueberries, and strawberries. There is a medium to full body, good balance and acidity, and a long medium to full finish.

Food Pairings

Food pairings would include Filet Mignon, New York Steak, Roast Beef, short ribs, beef stew, rack of lamb, lamb chops, veal chops, pork tenderloin, pork chops, grilled chicken, duck, cassoulet, salmon, paella, pasta with meat sauce, Asian and Mexican beef, pork, and chicken dishes, lamb curries, tandoori dishes, tamales, tacos, charcuterie, and mild, medium, and creamy cheeses.

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Permits – Import: CA-I-22187 / Wholesale: CA-P-23978