

Chateau La Mothe du Barry "Vieilles Vignes" Rouge 2015



Technical Data	
Country	France
Region	Bordeaux
Appellation	Entre-deux-Mers
Producer	Chateau La Mothe du Barry
Founded	1700
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Merlot
Soil Type	Clay, Limestone
Alcohol	14.0%
Residual Sugar	0.2%
Acidity (g/L)	6.1
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	18 months in used oak

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 wine is from vineyards of at least 25 years of age and also only uses the best clusters selected through hand picking and sorting. Aromas are of light cherries, rich plums, really ripe blueberries, and blackberries. There are rich "dark fruit" flavors of blackberries, boysenberries, and blueberries, framed with hints of cedar. There is medium to full body, perfect balance, and sweet tannins for a memorable finish.

Food Pairings

Food pairings would include filet mignon, New York steak, short ribs, beef bourguignon, rack of lamb, veal chops, pork tenderloin, duck, roast turkey, salmon, charcuterie, Asian beef dishes, mild curries, vegetable stir fry, roasted vegetables, and hard cheeses.