



Wijnfiche

# Château Barde Haut - G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2020

## Domain

### Ch. Barde Haut

Owned by Sylviane Garcin-Cathiard since September 2000. The Bard-Haut chateau covers an area of 17 hectares and is located in the extreme east of the town of Saint-Emilion, at the end of the plateau. The vineyards form a southern-oriented amphitheater in the Dordogne valley. Substantial investments were made in 2002 to make it possible to work with gravity in order to meet the costly harvest of the castle.

## Vinification

The total production area covers approximately 17 hectares on the limestone plateau of Saint-Émilion. The grapes are hand-harvested, undergo fermentation in large steel tanks (50-150 hectoliters), and then mature for an additional 18-24 months in partially new oak barrels.

## Taste

A good drop of damson and black cherry fruits right up front, and holds its line while the more austere tannins come in towards the finish. Expertly extracted, self-contained right now, firm fruits that don't dip through the mid palate alongside a glossy wash of liquorice, black chocolate, sage and anis. This is clearly going to age well. 60% new oak for ageing.

## Food pairing

Meat - red | Lamb | Turkey breast filled with spinach and bacon

## General information

Type: Red wine

Grape varieties: Merlot (80%), Cabernet Franc (20%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

