

VIGNOBLES MAX BARREAU

CHÂTEAU HAUT-GARRIGA – ENTRE-DEUX-MERS

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TECHNICAL DETAILS

The Estate

Our family estate has been passed down from generation to generation since 1782. From the 60s, Claude BARREAU continued the work of his father and started to modernize and extend the estate. Vine gradually became the main culture. In the 80s, fifth generation marketed wine in bottle and started exportation toward Europe. Nowadays, we manage 75 hectares of vines and produce 15 000 cases of wine.

Wine Making

Machine harvesting in the cool, early morning. Selection of the berries. Skin contact maceration during 10 to 12 hours for the Sémillon. Low temperature fermentation from 14°C to 18°C to enhance aromas. Ageing on fine lees in thermo-regulated stainless steel vats during few weeks.

Food Suggestions

Pairs well with oysters, grilled fish, and seafood based dishes.

TASTING NOTES

Bright yellow-green color. Fresh and fruity nose with broom and citrus touches. The freshness enables the flavours to last from the beginning until the end of the tasting. Very balanced result with delicate grapefruit and lemon tastes. Taste this wine between 8°C and 10°C with oysters or grilled fish.

Sauvignon Blanc, Semillon & Muscadelle grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Wine Wine

REVIEWS

Wine Enthusiast | 2023 Vintage | 90
Points

WWW.VIGNOBLES-BARREAU.COM/OURWINES

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

