

VIGNOBLES MAX BARREAU

CHÂTEAU HAUT-GARRIGA

BORDEAUX AC ROUGE

ENTRE-DEUX-MERS • BORDEAUX • FRANCE • EUROPE

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

Mechanical harvest with berry selection. De-stemming and crushing before vatting. Alcoholic fermentation to a temperature of 25° to 28° degrees with daily pump-overs. Three weeks maceration and selection of the best tanks of Merlot.

Food Suggestions

Pairs well with red meats and poultry based dishes.

TASTING NOTES

Concentrated red color with darker purple highlights. Intense and fresh nose with red fruit and spicy smells. Mouth is supple, lasts long on the palate and offers a fruity aftertaste. This delicious fruity wine is delightful when consumed young.

Merlot grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Class: Red Wine

WWW.VIGNOBLES-

BARREAU.COM/OURWINES

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

