

# Château Barreyres

## HAUT-MÉDOC

### CRU BOURGEOIS

The Château Barreyres estate is dominated by a majestic stone building dating back to the 10th century. A real jewel of the Médoc, this property is enhanced by impressive grounds complete with a private lake. The estate was once the property of Baron Dupérier de Larsan, who cultivated some 50 hectares. Acquired by the Castel family in 1971, it has since undergone substantial modernisation and restructuring. Nestled between the hamlet of d'Arcins and the Gironde river, the location of the vineyard is ideal, perching as it does on the gentle slopes leading down to the estuary. This is a fitting location because, as Médoc legend has it, in order to produce great wines, the vines must be able to catch a glimpse of the river...

#### THE VINEYARD

The property is made up of 240 hectares of vineyards, woods and parkland. At one with the land, Pierre Castel is convinced that the way to a great wine starts with a high-quality grape. This is the premise upon which all the vineyard work is based: extremely dense planting (9 600 vines per hectare), small plants, de-budding and green harvests.

The structure of the vineyard and composition of the terroir - outcrops of clay and sandy gravel gives this Haut-Médoc Cru Bourgeois its distinctive soft, appealing character.



#### THE CELLAR

Château Barreyres is justifiably proud of its beautiful winery complete with oak barrels, used mainly for the final blending stages. A recent addition to the facilities is a modern ageing room which is home to temperature controlled stainless steel vats. The real heart of the Château is in the magnificent barrel cellar, complete with statuary and modern stained-glass windows. It is in these sumptuous surroundings that the 1,600 oak barrels slowly and patiently allow the wines of Château Barreyres to reach maturity.



#### BEHIND THE SCENES

With his green felt cap set at a jaunty angle, **Bruno Teyssier** greets his visitors with the unassuming air of a back-room employee. Bruno has only ever known this establishment - he has been shaping the destiny of Château Barreyres wines for the last 23 years. He declares that, "winemaking is his joy", and that he "loves to make wine loves happy." He is a man of ambition, determined to stay true to the spirit of Château Barreyres, but dreams of extending its range of wines in pursuit of ever greater elegance.



Since 2007, consultant oenologist **Antoine Medeville** has been working alongside Bruno Teyssier, perfecting the methods used to create and mature the wines here. Antoine Medeville specialises in wines of the Médoc, and is highly knowledgeable about the terroirs of Margaux, Moulis and Listrac. Now one of the co-owners of Château Fleur-La-Mothe, he has also brought his considerable skills to bear at the Châteaux of Labégorce, Fonréaud and Haut-Marbuzet.

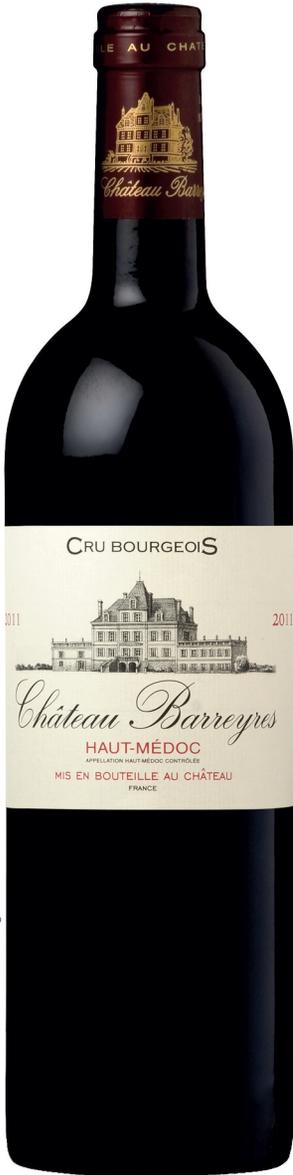


# CHÂTEAU BARREYRES

## HAUT MÉDOC

### CRU BOURGEOIS

2011



One of the nicest things about being a winemaker is working with the mysteries of nature. This, for example, was a completely atypical year, with summer coming in springtime and spring weather waiting until the summer. Once again, the great terroirs have come through with a good deal of success, and again the human dimension has had a major part to play. Good weather during the Indian summer gave us a chance to fine tune the vintage, which was, in the end, a great success. Our ability to stay in tune with nature and the vines allowed us to produce an attractive range of wines; the colours are good and the flavours fruity, with fine tannins and delightful personalities.

All in all, nature has once again come up trumps. This is a charming vintage, best drunk relatively soon, allowing us to wait just a little longer before breaking open the great 2009 and 2010s.

#### THE TASTING NOTES

Château Barreyres 2011 displays a deep purple colour. Typically for this cru, the nose is already well developed, with attractive earthy notes. This Cru Bourgeois is known for its elegant, charming character and rounded body. Pleasingly smooth on the palate, it is full of lusciously ripe fruit flavours and has a silky-smooth tannic structure. The finish is long and full of flavour.

**FOOD/WINE PAIRINGS :** Ideal to serve with a good cut of beef, Navarin of lamb, fullflavoured poultry dishes, foods served in sauce and mature cheeses

**AGING POTENTIAL :** Ready to enjoy straight away, or can be cellared away from direct light for 5-8 years.

**SERVE :** Best served at 17°C, after at least 1 hour in a carafe.

#### TECHNICAL DETAILS

**Vineyard area :** 104 hectares

**Planting density :** 9 600 vines/hectare

**Soil :** outcrops of clay and sandy gravel

**Yield :** 48 hectolitres per hectare

**Blend :** 50% Cabernet Sauvignon, 50% Merlot

#### AWARDS :



Silver Medal  
Bordeaux Vins  
d'Aquitaine 2013



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