



# La Griffre de Barreyres

HAUT-MEDOC

## Silver Medal

Concours agricole de Paris

### VINTAGE FOCUS: 2018

#### Climate

2018, a great vintage in on the cards!

- The vintage was characterized by a cool, rainy Winter. Between November and July, there was a long period of rain, punctuated by some thundery hailstorms, which led to a high threat of phytosanitary diseases in some places, particularly the development of mildew.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste and a la carte. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

#### Vineyard management

- A very rainy start to the year, requiring great vigilance.
- Precise green work carried out to aerate the bunches as much as possible and prevent the development and spread of diseases such as mildew.
- A promising end of the vegetative cycle. The weather conditions were perfect throughout September.

#### Vinification and Blending

- The vinification was adopted on certain vats where the potential alcohol levels was higher, primarily the vats of Merlot.
- The Cabernet Sauvignon was vinified classically, with extensive extraction work carried out at the start of fermentation and post-fermentation maceration at 27-28°C.
- The maceration temperatures (26°C) were reduced to prevent the extraction of bitterness.
- 30% aged in barrels after 1 wine, 30% in barrels after 2 wines and the remainder in tanks.

#### HARVEST DATES

From September 24<sup>th</sup> to October 5<sup>th</sup>

#### BLEND

Merlot: 45%  
Cabernet Sauvignon: 55%

#### TERROIRS

Sandy gravel and clay-limestone

#### OUR EXPERTS



Bruno Teyssier  
Manager



Antoine Medeville  
Winemaking  
Consultant

"On the wine side, the colors are particularly deep this year. The aromas are clear with a lovely ripe fruit intensity and the concentrations of tannins and anthocyanins are similar to the outstanding 2016 vintage. The quality from vat to vat is very consistent. The wines have a lovely structure, good volume and fine balances. 2018 is a vintage that was a close call!"

#### ACCREDITATIONS



### CELLARING AND SERVING

17 °C

2 - 10 years

1 hour

### TASTING NOTES

An intense carmine hue.

The nose is expressive with a pleasant fruity complexity that comes with a hint of cocoa.

The palate is underpinned by tight tannins and succulent body. The ensemble shows the customary good balance yet is not without a certain power. The strong character on the finish reflects the terroir from which the wine hails.

### FOOD/WINE PAIRINGS

Lamb, duck, entrecote, various Game, world cuisine, dishes in a Sauce or stew, manure cheeses.