



CHÂTEAU BARET

PESSAC-LÉOGNAN



Chateau Baret has been the property of the Ballande family for nearly 200 years. Chateau Baret is located close to Bordeaux (7km) like Chateau Haut Brion and Chateau Pape Clément, in one of the best terroir of the prestigious Pessac Léognan appellation. The vineyard benefits from being near the city area in a more temperate environment, harvests are amongst the earliest within the appellation and grapes are always perfectly matured whatever the late summertime weather conditions. Chateau Baret produces great, elegant and aromatic white wines and ripe red wines with silky tannins and the characteristic berries aromas of the appellation.



APPELLATION : Pessac Léognan.

VINTAGE : Red wine 2009.

Consultants : Mr Christopher Ollivier of prof. Denis Boudourdiu team.

TERROIR : 18 hectares.

Soil : gravels.

AVERAGE AGE OF THE VINEYARD : 30 years.

GRAPE VARIETIES : 41% Cabernet Sauvignon.

53% Merlot.

6% Cabernet Franc.

VINIFICATION AND AGEING : Hand and mechanical harvesting. Traditional winemaking process. Fermentation lasts between 20 and 30 days at low temperature. Ageing in oak barrels during 18 months. 30% of new barrels each vintage.

AROMAS AND TASTES : Bright colour with ruby highlights. The nose reveals fruity notes with subtle vanilla aromas. The palate is well balanced. The wine shows round and silky character with a long fruity finish (cherry, strawberry...).

MATCHING FOOD : To be served between 17-18°C with grilled meats or stuffed poultry. It will also perfectly accompany soft cheeses

DRINK : 4-10 years.

SCEA DU CHÂTEAU BARET, 43 AVENUE DES PYRÉNÉES

33 140 VILLENAVE D'ORNON

TEL/FAX +33 (0) 9 82 56 87 71

CHATEAUBARET@GMAIL.COM